Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 77
UDISE Code of School : 1100400101
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : CMS CHENANI
Type of School : PRIMARY SCHOOL
Name of School : PS ANCHA
1.Total No. of students enrolled in the school? : 15
Total No. of students covered under Mid Day Meal Scheme : 15
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 78
UDISE Code of School : 1100400201
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS BASHAT
Type of School : MIDDLE SCHOOL
Name of School : MS BAISHTY
1.Total No. of students enrolled in the school? : 111
Total No. of students covered under Mid Day Meal Scheme : 111
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 79
UDISE Code of School : 1100400301
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS BASHAT
Type of School : HIGH SCHOOL
Name of School : HS BASHAT
1.Total No. of students enrolled in the school? : 246
Total No. of students covered under Mid Day Meal Scheme : 246
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 80
UDISE Code of School : 1100400303
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS BASHAT
Type of School : PRIMARY SCHOOL
Name of School : PS DANGAL GROUND
1.Total No. of students enrolled in the school? : 38
Total No. of students covered under Mid Day Meal Scheme : 38
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 81
UDISE Code of School : 1100400304
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS BASHAT
Type of School : PRIMARY SCHOOL
Name of School : PS MASHIRA
1.Total No. of students enrolled in the school? : 45
Total No. of students covered under Mid Day Meal Scheme : 45
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 82
UDISE Code of School : 1100400401
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS BASHAT
Type of School : MIDDLE SCHOOL
Name of School : MS BAIN
1.Total No. of students enrolled in the school? : 127
Total No. of students covered under Mid Day Meal Scheme : 127
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 83
UDISE Code of School : 1100400402
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS BASHAT
Type of School : PRIMARY SCHOOL
Name of School : PS CHABBA
1.Total No. of students enrolled in the school? : 41
Total No. of students covered under Mid Day Meal Scheme : 41
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 84
UDISE Code of School : 1100400403
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS BASHAT
Type of School : PRIMARY SCHOOL
Name of School : PS KAWA PANI
1.Total No. of students enrolled in the school? : 35
Total No. of students covered under Mid Day Meal Scheme : 35
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 85
UDISE Code of School : 1100400501
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAN TALAI
Type of School : PRIMARY SCHOOL
Name of School : MS BACHAL
1.Total No. of students enrolled in the school? : 149
Total No. of students covered under Mid Day Meal Scheme : 149
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 86
UDISE Code of School : 1100400502
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAN TALAI
Type of School : PRIMARY SCHOOL
Name of School : PS GARSOLI
1.Total No. of students enrolled in the school? : 78
Total No. of students covered under Mid Day Meal Scheme : 78
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 87
UDISE Code of School : 1100400701
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAN TALAI
Type of School : HIGH SCHOOL
Name of School : HS BUPP
1.Total No. of students enrolled in the school? : 90
Total No. of students covered under Mid Day Meal Scheme : 90
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 88
UDISE Code of School : 1100400702
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAN TALAI
Type of School : MIDDLE SCHOOL
Name of School : MS BARKUNDA
1.Total No. of students enrolled in the school? : 75
Total No. of students covered under Mid Day Meal Scheme : 75
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 89
UDISE Code of School : 1100400703
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAN TALAI
Type of School : PRIMARY SCHOOL
Name of School : PS SHATRARI
1.Total No. of students enrolled in the school? : 15
Total No. of students covered under Mid Day Meal Scheme : 15
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 90
UDISE Code of School : 1100400704
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAN TALAI
Type of School : PRIMARY SCHOOL
Name of School : PS DIG
1.Total No. of students enrolled in the school? : 34
Total No. of students covered under Mid Day Meal Scheme : 34
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 91
UDISE Code of School : 1100400705
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAN TALAI
Type of School : MIDDLE SCHOOL
Name of School : MS MITLA BUPP
1.Total No. of students enrolled in the school? : 89
Total No. of students covered under Mid Day Meal Scheme : 89
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 92
UDISE Code of School : 1100400706
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAN TALAI
Type of School : PRIMARY SCHOOL
Name of School : PS PAINTH
1.Total No. of students enrolled in the school? : 26
Total No. of students covered under Mid Day Meal Scheme : 26
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 93
UDISE Code of School : 1100400901
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS SATYALTA
Type of School : HIGH SCHOOL
Name of School : HS CHARAT
1.Total No. of students enrolled in the school? : 77
Total No. of students covered under Mid Day Meal Scheme : 77
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 94
UDISE Code of School : 1100400902
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS SATYALTA
Type of School : MIDDLE SCHOOL
Name of School : MS MANEY
1.Total No. of students enrolled in the school? : 127
Total No. of students covered under Mid Day Meal Scheme : 127
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 95
UDISE Code of School : 1100400903
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS SATYALTA
Type of School : PRIMARY SCHOOL
Name of School : PS LOWER CHARAT
1.Total No. of students enrolled in the school? : 15
Total No. of students covered under Mid Day Meal Scheme : 15
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 96
UDISE Code of School : 1100400904
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS SATYALTA
Type of School : PRIMARY SCHOOL
Name of School : PS MASTOOR
1.Total No. of students enrolled in the school? : 29
Total No. of students covered under Mid Day Meal Scheme : 29
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 97
UDISE Code of School : 1100400905
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS SATYALTA
Type of School : PRIMARY SCHOOL
Name of School : PS KOHLI MOHALLA
1.Total No. of students enrolled in the school? : 20
Total No. of students covered under Mid Day Meal Scheme : 20
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 98
UDISE Code of School : 1100401001
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS BASHAT
Type of School : PRIMARY SCHOOL
Name of School : MS CHULLAYAR
1.Total No. of students enrolled in the school? : 191
Total No. of students covered under Mid Day Meal Scheme : 191
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 99
UDISE Code of School : 1100401002
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS BASHAT
Type of School : PRIMARY SCHOOL
Name of School : PS MOHALLA JAIL DHARAN
1.Total No. of students enrolled in the school? : 44
Total No. of students covered under Mid Day Meal Scheme : 44
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 100
UDISE Code of School : 1100401003
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS BASHAT
Type of School : PRIMARY SCHOOL
Name of School : PS AKHALA
1.Total No. of students enrolled in the school? : 30
Total No. of students covered under Mid Day Meal Scheme : 30
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 101
UDISE Code of School : 1100401101
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS SAMROLI
Type of School : HIGH SCHOOL
Name of School : GHS KITHER CHIRDI
1.Total No. of students enrolled in the school? : 121
Total No. of students covered under Mid Day Meal Scheme : 121
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 102
UDISE Code of School : 1100401102
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS SAMROLI
Type of School : PRIMARY SCHOOL
Name of School : PS KUDDA DABBAR
1.Total No. of students enrolled in the school? : 25
Total No. of students covered under Mid Day Meal Scheme : 25
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 103
UDISE Code of School : 1100401103
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS SAMROLI
Type of School : PRIMARY SCHOOL
Name of School : PS NAMAN
1.Total No. of students enrolled in the school? : 41
Total No. of students covered under Mid Day Meal Scheme : 41
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 104
UDISE Code of School : 1100401104
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS SAMROLI
Type of School : PRIMARY SCHOOL
Name of School : PS SUI LAID
1.Total No. of students enrolled in the school? : 32
Total No. of students covered under Mid Day Meal Scheme : 32
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 105
UDISE Code of School : 1100401201
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS SAMROLI
Type of School : MIDDLE SCHOOL
Name of School : MS CHUNTI
1.Total No. of students enrolled in the school? : 91
Total No. of students covered under Mid Day Meal Scheme : 91
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 106
UDISE Code of School : 1100401301
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS BASHAT
Type of School : PRIMARY SCHOOL
Name of School : MPS SENI KUND
1.Total No. of students enrolled in the school? : 13
Total No. of students covered under Mid Day Meal Scheme : 13
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 107
UDISE Code of School : 1100401302
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAN TALAI
Type of School : PRIMARY SCHOOL
Name of School : MPS DHAR SHIV GARH
1.Total No. of students enrolled in the school? : 24
Total No. of students covered under Mid Day Meal Scheme : 24
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 108
UDISE Code of School : 1100401401
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS NOTI
Type of School : MIDDLE SCHOOL
Name of School : MS GHARIAN KALAN
1.Total No. of students enrolled in the school? : 131
Total No. of students covered under Mid Day Meal Scheme : 131
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 109
UDISE Code of School : 1100401402
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS NOTI
Type of School : PRIMARY SCHOOL
Name of School : PS SAKERNI
1.Total No. of students enrolled in the school? : 51
Total No. of students covered under Mid Day Meal Scheme : 51
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 110
UDISE Code of School : 1100401403
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS NOTI
Type of School : PRIMARY SCHOOL
Name of School : PS SULLI KABERI
1.Total No. of students enrolled in the school? : 36
Total No. of students covered under Mid Day Meal Scheme : 36
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 111
UDISE Code of School : 1100401404
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS NOTI
Type of School : PRIMARY SCHOOL
Name of School : PS KARSOOND
1.Total No. of students enrolled in the school? : 42
Total No. of students covered under Mid Day Meal Scheme : 42
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 112
UDISE Code of School : 1100401406
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS NOTI
Type of School : PRIMARY SCHOOL
Name of School : PS HARAS PISSAR
1.Total No. of students enrolled in the school? : 28
Total No. of students covered under Mid Day Meal Scheme : 28
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 113
UDISE Code of School : 1100401407
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS NOTI
Type of School : PRIMARY SCHOOL
Name of School : PS BANJA
1.Total No. of students enrolled in the school? : 50
Total No. of students covered under Mid Day Meal Scheme : 50
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 114
UDISE Code of School : 1100401501
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS MATLOWA
Type of School : HIGH SCHOOL
Name of School : HS DHANAS
1.Total No. of students enrolled in the school? : 157
Total No. of students covered under Mid Day Meal Scheme : 157
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 115
UDISE Code of School : 1100401502
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS MATLOWA
Type of School : MIDDLE SCHOOL
Name of School : MS RAJI
1.Total No. of students enrolled in the school? : 102
Total No. of students covered under Mid Day Meal Scheme : 102
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 116
UDISE Code of School : 1100401503
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS MATLOWA
Type of School : PRIMARY SCHOOL
Name of School : PS SHASHKARI
1.Total No. of students enrolled in the school? : 18
Total No. of students covered under Mid Day Meal Scheme : 18
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 117
UDISE Code of School : 1100401504
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS MATLOWA
Type of School : PRIMARY SCHOOL
Name of School : PS RAJHAR
1.Total No. of students enrolled in the school? : 49
Total No. of students covered under Mid Day Meal Scheme : 49
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 118
UDISE Code of School : 1100401505
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS MATLOWA
Type of School : PRIMARY SCHOOL
Name of School : GPS GALETAR
1.Total No. of students enrolled in the school? : 14
Total No. of students covered under Mid Day Meal Scheme : 14
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 119
UDISE Code of School : 1100401506
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS MATLOWA
Type of School : PRIMARY SCHOOL
Name of School : PS SANGAS
1.Total No. of students enrolled in the school? : 16
Total No. of students covered under Mid Day Meal Scheme : 16
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 120
UDISE Code of School : 1100401507
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS MATLOWA
Type of School : MIDDLE SCHOOL
Name of School : MS CHAJJ
1.Total No. of students enrolled in the school? : 142
Total No. of students covered under Mid Day Meal Scheme : 142
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 121
UDISE Code of School : 1100401508
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS MATLOWA
Type of School : PRIMARY SCHOOL
Name of School : PS LOWER DHANAS
1.Total No. of students enrolled in the school? : 30
Total No. of students covered under Mid Day Meal Scheme : 30
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 122
UDISE Code of School : 1100401509
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS MATLOWA
Type of School : PRIMARY SCHOOL
Name of School : PS BUDHA KEDAR
1.Total No. of students enrolled in the school? : 43
Total No. of students covered under Mid Day Meal Scheme : 43
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 123
UDISE Code of School : 1100401510
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS MATLOWA
Type of School : PRIMARY SCHOOL
Name of School : PS SAROUND
1.Total No. of students enrolled in the school? : 9
Total No. of students covered under Mid Day Meal Scheme : 9
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 124
UDISE Code of School : 1100401511
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS MATLOWA
Type of School : PRIMARY SCHOOL
Name of School : PS BOUNS
1.Total No. of students enrolled in the school? : 22
Total No. of students covered under Mid Day Meal Scheme : 22
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 125
UDISE Code of School : 1100401512
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS MATLOWA
Type of School : PRIMARY SCHOOL
Name of School : PS PUNTA
1.Total No. of students enrolled in the school? : 37
Total No. of students covered under Mid Day Meal Scheme : 37
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 126
UDISE Code of School : 1100401601
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAROTHI
Type of School : PRIMARY SCHOOL
Name of School : PS GANSHAD
1.Total No. of students enrolled in the school? : 14
Total No. of students covered under Mid Day Meal Scheme : 14
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 127
UDISE Code of School : 1100401602
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAROTHI
Type of School : PRIMARY SCHOOL
Name of School : PS BAJEEN
1.Total No. of students enrolled in the school? : 47
Total No. of students covered under Mid Day Meal Scheme : 47
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 128
UDISE Code of School : 1100401701
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAN TALAI
Type of School : PRIMARY SCHOOL
Name of School : PS GHUMARLI
1.Total No. of students enrolled in the school? : 9
Total No. of students covered under Mid Day Meal Scheme : 9
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 129
UDISE Code of School : 1100401801
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : CMS CHENANI
Type of School : HIGH SCHOOL
Name of School : GHS GHANTWAL
1.Total No. of students enrolled in the school? : 109
Total No. of students covered under Mid Day Meal Scheme : 109
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 130
UDISE Code of School : 1100401802
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : CMS CHENANI
Type of School : MIDDLE SCHOOL
Name of School : GMS SERI GHANTWAL
1.Total No. of students enrolled in the school? : 42
Total No. of students covered under Mid Day Meal Scheme : 42
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 131
UDISE Code of School : 1100401803
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : CMS CHENANI
Type of School : PRIMARY SCHOOL
Name of School : GPS KALORI
1.Total No. of students enrolled in the school? : 6
Total No. of students covered under Mid Day Meal Scheme : 6
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 132
UDISE Code of School : 1100401805
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS SAMROLI
Type of School : PRIMARY SCHOOL
Name of School : PS KHANNI
1.Total No. of students enrolled in the school? : 29
Total No. of students covered under Mid Day Meal Scheme : 29
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 133
UDISE Code of School : 1100401901
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAN TALAI
Type of School : PRIMARY SCHOOL
Name of School : PS HARIDWAR
1.Total No. of students enrolled in the school? : 22
Total No. of students covered under Mid Day Meal Scheme : 22
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 134
UDISE Code of School : 1100402001
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS SATYALTA
Type of School : MIDDLE SCHOOL
Name of School : GMS KARIAN
1.Total No. of students enrolled in the school? : 32
Total No. of students covered under Mid Day Meal Scheme : 32
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 135
UDISE Code of School : 1100402002
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS SATYALTA
Type of School : PRIMARY SCHOOL
Name of School : PS LOWER KARIAN
1.Total No. of students enrolled in the school? : 16
Total No. of students covered under Mid Day Meal Scheme : 16
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 136
UDISE Code of School : 1100402101
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAN TALAI
Type of School : MIDDLE SCHOOL
Name of School : GMS KOSSAR
1.Total No. of students enrolled in the school? : 109
Total No. of students covered under Mid Day Meal Scheme : 109
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 137
UDISE Code of School : 1100402102
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAN TALAI
Type of School : MIDDLE SCHOOL
Name of School : MS SARAR KOSSAR
1.Total No. of students enrolled in the school? : 94
Total No. of students covered under Mid Day Meal Scheme : 94
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 138
UDISE Code of School : 1100402103
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAN TALAI
Type of School : PRIMARY SCHOOL
Name of School : PS GALI KOSSAR
1.Total No. of students enrolled in the school? : 12
Total No. of students covered under Mid Day Meal Scheme : 12
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 139
UDISE Code of School : 1100402104
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAN TALAI
Type of School : PRIMARY SCHOOL
Name of School : PS CHAKKA
1.Total No. of students enrolled in the school? : 25
Total No. of students covered under Mid Day Meal Scheme : 25
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 140
UDISE Code of School : 1100402105
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAN TALAI
Type of School : PRIMARY SCHOOL
Name of School : PS GUJJI
1.Total No. of students enrolled in the school? : 34
Total No. of students covered under Mid Day Meal Scheme : 34
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 141
UDISE Code of School : 1100402106
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAN TALAI
Type of School : PRIMARY SCHOOL
Name of School : MPS SAKKI SER
1.Total No. of students enrolled in the school? : 31
Total No. of students covered under Mid Day Meal Scheme : 31
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 142
UDISE Code of School : 1100402201
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAN TALAI
Type of School : PRIMARY SCHOOL
Name of School : PS KHARWA
1.Total No. of students enrolled in the school? : 74
Total No. of students covered under Mid Day Meal Scheme : 74
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 143
UDISE Code of School : 1100402301
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS BASHAT
Type of School : PRIMARY SCHOOL
Name of School : PS RANGI
1.Total No. of students enrolled in the school? : 43
Total No. of students covered under Mid Day Meal Scheme : 43
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 144
UDISE Code of School : 1100402302
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS BASHAT
Type of School : MIDDLE SCHOOL
Name of School : MS KATWALT
1.Total No. of students enrolled in the school? : 144
Total No. of students covered under Mid Day Meal Scheme : 144
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 145
UDISE Code of School : 1100402303
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS BASHAT
Type of School : PRIMARY SCHOOL
Name of School : PS SAMSAR
1.Total No. of students enrolled in the school? : 26
Total No. of students covered under Mid Day Meal Scheme : 26
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 146
UDISE Code of School : 1100402304
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS BASHAT
Type of School : PRIMARY SCHOOL
Name of School : PS GOURI KUND
1.Total No. of students enrolled in the school? : 40
Total No. of students covered under Mid Day Meal Scheme : 40
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 147
UDISE Code of School : 1100402401
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS BASHAT
Type of School : MIDDLE SCHOOL
Name of School : MS LOWER KARLAH
1.Total No. of students enrolled in the school? : 93
Total No. of students covered under Mid Day Meal Scheme : 93
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 148
UDISE Code of School : 1100402402
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS BASHAT
Type of School : MIDDLE SCHOOL
Name of School : GMS UPPER KARLAH
1.Total No. of students enrolled in the school? : 114
Total No. of students covered under Mid Day Meal Scheme : 114
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 149
UDISE Code of School : 1100402403
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS BASHAT
Type of School : PRIMARY SCHOOL
Name of School : PS THERA KARLAH
1.Total No. of students enrolled in the school? : 17
Total No. of students covered under Mid Day Meal Scheme : 17
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 150
UDISE Code of School : 1100402404
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS BASHAT
Type of School : PRIMARY SCHOOL
Name of School : PS GALI KARLAH
1.Total No. of students enrolled in the school? : 36
Total No. of students covered under Mid Day Meal Scheme : 36
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 151
UDISE Code of School : 1100402405
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS BASHAT
Type of School : PRIMARY SCHOOL
Name of School : PS MONAKHAL
1.Total No. of students enrolled in the school? : 11
Total No. of students covered under Mid Day Meal Scheme : 11
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 152
UDISE Code of School : 1100402406
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS BASHAT
Type of School : PRIMARY SCHOOL
Name of School : PS CHOPATLI
1.Total No. of students enrolled in the school? : 25
Total No. of students covered under Mid Day Meal Scheme : 25
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 153
UDISE Code of School : 1100402501
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : CMS CHENANI
Type of School : PRIMARY SCHOOL
Name of School : PS KHATRIAR
1.Total No. of students enrolled in the school? : 29
Total No. of students covered under Mid Day Meal Scheme : 29
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 154
UDISE Code of School : 1100402601
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : CMS CHENANI
Type of School : PRIMARY SCHOOL
Name of School : PS KURD
1.Total No. of students enrolled in the school? : 24
Total No. of students covered under Mid Day Meal Scheme : 24
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 155
UDISE Code of School : 1100402701
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : CMS CHENANI
Type of School : HIGH SEC. SCHOOL
Name of School : HSS KUD
1.Total No. of students enrolled in the school? : 0
Total No. of students covered under Mid Day Meal Scheme : 0
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?
MDM NOT COOKED

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

3(vii). Are eggs, fruits etc. being served and how frequently?

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 156
UDISE Code of School : 1100402702
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : CMS CHENANI
Type of School : MIDDLE SCHOOL
Name of School : GMS KUD
1.Total No. of students enrolled in the school? : 122
Total No. of students covered under Mid Day Meal Scheme : 122
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 157
UDISE Code of School : 1100402703
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : CMS CHENANI
Type of School : MIDDLE SCHOOL
Name of School : GMS DOGRA
1.Total No. of students enrolled in the school? : 105
Total No. of students covered under Mid Day Meal Scheme : 105
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 158
UDISE Code of School : 1100402704
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : CMS CHENANI
Type of School : PRIMARY SCHOOL
Name of School : PS DALYOT
1.Total No. of students enrolled in the school? : 30
Total No. of students covered under Mid Day Meal Scheme : 30
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 159
UDISE Code of School : 1100402706
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : CMS CHENANI
Type of School : PRIMARY SCHOOL
Name of School : PS SWAMI BOWLI
1.Total No. of students enrolled in the school? : 47
Total No. of students covered under Mid Day Meal Scheme : 47
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 160
UDISE Code of School : 1100402707
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : CMS CHENANI
Type of School : PRIMARY SCHOOL
Name of School : PS SUKETAR
1.Total No. of students enrolled in the school? : 16
Total No. of students covered under Mid Day Meal Scheme : 16
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 161
UDISE Code of School : 1100402801
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS NOTI
Type of School : MIDDLE SCHOOL
Name of School : MS KULASSAR
1.Total No. of students enrolled in the school? : 125
Total No. of students covered under Mid Day Meal Scheme : 125
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 162
UDISE Code of School : 1100402802
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS NOTI
Type of School : PRIMARY SCHOOL
Name of School : PS CHOWKI
1.Total No. of students enrolled in the school? : 0
Total No. of students covered under Mid Day Meal Scheme : 0
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 163
UDISE Code of School : 1100402901
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : CMS CHENANI
Type of School : PRIMARY SCHOOL
Name of School : PS KITHER JAGIR
1.Total No. of students enrolled in the school? : 47
Total No. of students covered under Mid Day Meal Scheme : 47
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 164
UDISE Code of School : 1100403001
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS SAMROLI
Type of School : HIGH SCHOOL
Name of School : GHS KITHER
1.Total No. of students enrolled in the school? : 171
Total No. of students covered under Mid Day Meal Scheme : 171
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 165
UDISE Code of School : 1100403002
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS SAMROLI
Type of School : PRIMARY SCHOOL
Name of School : PS KALSARA KITHER
1.Total No. of students enrolled in the school? : 27
Total No. of students covered under Mid Day Meal Scheme : 27
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 166
UDISE Code of School : 1100403005
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS SAMROLI
Type of School : PRIMARY SCHOOL
Name of School : PS KANTHI KITHER
1.Total No. of students enrolled in the school? : 67
Total No. of students covered under Mid Day Meal Scheme : 67
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 167
UDISE Code of School : 1100403101
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS SAMROLI
Type of School : HIGH SCHOOL
Name of School : HS THANI DHAR
1.Total No. of students enrolled in the school? : 119
Total No. of students covered under Mid Day Meal Scheme : 119
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 168
UDISE Code of School : 1100403102
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS SAMROLI
Type of School : MIDDLE SCHOOL
Name of School : MS KALOUND
1.Total No. of students enrolled in the school? : 97
Total No. of students covered under Mid Day Meal Scheme : 97
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 169
UDISE Code of School : 1100403103
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS SAMROLI
Type of School : PRIMARY SCHOOL
Name of School : PS LADHA
1.Total No. of students enrolled in the school? : 14
Total No. of students covered under Mid Day Meal Scheme : 14
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 170
UDISE Code of School : 1100403104
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS SAMROLI
Type of School : PRIMARY SCHOOL
Name of School : PS PATTIAN
1.Total No. of students enrolled in the school? : 25
Total No. of students covered under Mid Day Meal Scheme : 25
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 171
UDISE Code of School : 1100403105
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS SAMROLI
Type of School : PRIMARY SCHOOL
Name of School : PS PASETAR
1.Total No. of students enrolled in the school? : 0
Total No. of students covered under Mid Day Meal Scheme : 0
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?
MDM NOT COOKED

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

3(vii). Are eggs, fruits etc. being served and how frequently?

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 172
UDISE Code of School : 1100403106
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS SAMROLI
Type of School : PRIMARY SCHOOL
Name of School : PS MATNI
1.Total No. of students enrolled in the school? : 0
Total No. of students covered under Mid Day Meal Scheme : 0
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?
MDM NOT COOKED

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

3(vii). Are eggs, fruits etc. being served and how frequently?

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 173
UDISE Code of School : 1100403107
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS SAMROLI
Type of School : PRIMARY SCHOOL
Name of School : PS UPPER RAMBAL
1.Total No. of students enrolled in the school? : 22
Total No. of students covered under Mid Day Meal Scheme : 22
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 174
UDISE Code of School : 1100403108
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS SAMROLI
Type of School : PRIMARY SCHOOL
Name of School : PS KANDOLIAN
1.Total No. of students enrolled in the school? : 7
Total No. of students covered under Mid Day Meal Scheme : 7
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 175
UDISE Code of School : 1100403109
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS SAMROLI
Type of School : PRIMARY SCHOOL
Name of School : MPS SANTOLIAN
1.Total No. of students enrolled in the school? : 20
Total No. of students covered under Mid Day Meal Scheme : 20
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 176
UDISE Code of School : 1100403110
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS SAMROLI
Type of School : PRIMARY SCHOOL
Name of School : PS NARGELA
1.Total No. of students enrolled in the school? : 46
Total No. of students covered under Mid Day Meal Scheme : 46
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 177
UDISE Code of School : 1100403301
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS SAMROLI
Type of School : MIDDLE SCHOOL
Name of School : MS UPPER MANTA
1.Total No. of students enrolled in the school? : 31
Total No. of students covered under Mid Day Meal Scheme : 31
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 178
UDISE Code of School : 1100403302
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS SAMROLI
Type of School : MIDDLE SCHOOL
Name of School : MS LOWER MANTA
1.Total No. of students enrolled in the school? : 34
Total No. of students covered under Mid Day Meal Scheme : 34
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 179
UDISE Code of School : 1100403303
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS SAMROLI
Type of School : PRIMARY SCHOOL
Name of School : PS GANTHAL
1.Total No. of students enrolled in the school? : 3
Total No. of students covered under Mid Day Meal Scheme : 3
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 180
UDISE Code of School : 1100403304
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS SAMROLI
Type of School : PRIMARY SCHOOL
Name of School : PS RASSOIAN
1.Total No. of students enrolled in the school? : 33
Total No. of students covered under Mid Day Meal Scheme : 33
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 181
UDISE Code of School : 1100403305
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS SAMROLI
Type of School : PRIMARY SCHOOL
Name of School : MPS DIYALI
1.Total No. of students enrolled in the school? : 16
Total No. of students covered under Mid Day Meal Scheme : 16
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 182
UDISE Code of School : 1100403401
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : CMS CHENANI
Type of School : MIDDLE SCHOOL
Name of School : MS MADA
1.Total No. of students enrolled in the school? : 77
Total No. of students covered under Mid Day Meal Scheme : 77
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 183
UDISE Code of School : 1100403402
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : CMS CHENANI
Type of School : HIGH SCHOOL
Name of School : GHS MADA
1.Total No. of students enrolled in the school? : 58
Total No. of students covered under Mid Day Meal Scheme : 58
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 184
UDISE Code of School : 1100403403
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : CMS CHENANI
Type of School : MIDDLE SCHOOL
Name of School : GMS GALI KULSAR
1.Total No. of students enrolled in the school? : 125
Total No. of students covered under Mid Day Meal Scheme : 125
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 185
UDISE Code of School : 1100403404
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : CMS CHENANI
Type of School : PRIMARY SCHOOL
Name of School : GPS MADA
1.Total No. of students enrolled in the school? : 30
Total No. of students covered under Mid Day Meal Scheme : 30
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 186
UDISE Code of School : 1100403405
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : CMS CHENANI
Type of School : MIDDLE SCHOOL
Name of School : GMS BHATLA
1.Total No. of students enrolled in the school? : 130
Total No. of students covered under Mid Day Meal Scheme : 130
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 187
UDISE Code of School : 1100403406
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : CMS CHENANI
Type of School : MIDDLE SCHOOL
Name of School : MS GUJAD
1.Total No. of students enrolled in the school? : 109
Total No. of students covered under Mid Day Meal Scheme : 109
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 188
UDISE Code of School : 1100403408
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : CMS CHENANI
Type of School : PRIMARY SCHOOL
Name of School : PS LOWER BHATLA
1.Total No. of students enrolled in the school? : 29
Total No. of students covered under Mid Day Meal Scheme : 29
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 189
UDISE Code of School : 1100403409
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : CMS CHENANI
Type of School : PRIMARY SCHOOL
Name of School : PS THANDA PANI
1.Total No. of students enrolled in the school? : 45
Total No. of students covered under Mid Day Meal Scheme : 45
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 190
UDISE Code of School : 1100403410
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : CMS CHENANI
Type of School : PRIMARY SCHOOL
Name of School : PS KHARGAL
1.Total No. of students enrolled in the school? : 35
Total No. of students covered under Mid Day Meal Scheme : 35
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 191
UDISE Code of School : 1100403501
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS BASHAT
Type of School : MIDDLE SCHOOL
Name of School : GMS MANDLOTE
1.Total No. of students enrolled in the school? : 67
Total No. of students covered under Mid Day Meal Scheme : 67
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 192
UDISE Code of School : 1100403502
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS BASHAT
Type of School : PRIMARY SCHOOL
Name of School : PS PADDER
1.Total No. of students enrolled in the school? : 24
Total No. of students covered under Mid Day Meal Scheme : 24
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 193
UDISE Code of School : 1100403601
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS BASHAT
Type of School : PRIMARY SCHOOL
Name of School : PS MANDIR DUSHALLA
1.Total No. of students enrolled in the school? : 26
Total No. of students covered under Mid Day Meal Scheme : 26
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 194
UDISE Code of School : 1100403701
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : CMS CHENANI
Type of School : PRIMARY SCHOOL
Name of School : PS MARGANA
1.Total No. of students enrolled in the school? : 6
Total No. of students covered under Mid Day Meal Scheme : 6
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 195
UDISE Code of School : 1100403801
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAN TALAI
Type of School : HIGH SCHOOL
Name of School : GHS MAN TALAI
1.Total No. of students enrolled in the school? : 161
Total No. of students covered under Mid Day Meal Scheme : 161
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 196
UDISE Code of School : 1100403802
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAN TALAI
Type of School : PRIMARY SCHOOL
Name of School : PS CHAPPERAN
1.Total No. of students enrolled in the school? : 25
Total No. of students covered under Mid Day Meal Scheme : 25
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 197
UDISE Code of School : 1100403901
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAROTHI
Type of School : HIGH SCHOOL
Name of School : HS MAROTHI
1.Total No. of students enrolled in the school? : 36
Total No. of students covered under Mid Day Meal Scheme : 36
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 198
UDISE Code of School : 1100403902
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAROTHI
Type of School : PRIMARY SCHOOL
Name of School : PS CHUKAL
1.Total No. of students enrolled in the school? : 25
Total No. of students covered under Mid Day Meal Scheme : 25
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 199
UDISE Code of School : 1100403903
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAROTHI
Type of School : PRIMARY SCHOOL
Name of School : PS UPPER MAROTHI
1.Total No. of students enrolled in the school? : 50
Total No. of students covered under Mid Day Meal Scheme : 50
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 200
UDISE Code of School : 1100403904
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAROTHI
Type of School : PRIMARY SCHOOL
Name of School : PS LOWER CHUKAL
1.Total No. of students enrolled in the school? : 41
Total No. of students covered under Mid Day Meal Scheme : 41
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 201
UDISE Code of School : 1100403905
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAROTHI
Type of School : PRIMARY SCHOOL
Name of School : PS NAD VAD
1.Total No. of students enrolled in the school? : 43
Total No. of students covered under Mid Day Meal Scheme : 43
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 202
UDISE Code of School : 1100403907
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAROTHI
Type of School : PRIMARY SCHOOL
Name of School : PS THANOI BANDRAS
1.Total No. of students enrolled in the school? : 44
Total No. of students covered under Mid Day Meal Scheme : 44
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 203
UDISE Code of School : 1100404001
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS MATLOWA
Type of School : MIDDLE SCHOOL
Name of School : MS MATLOWA
1.Total No. of students enrolled in the school? : 84
Total No. of students covered under Mid Day Meal Scheme : 84
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 204
UDISE Code of School : 1100404002
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS MATLOWA
Type of School : PRIMARY SCHOOL
Name of School : PS BAGGAR
1.Total No. of students enrolled in the school? : 33
Total No. of students covered under Mid Day Meal Scheme : 33
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 205
UDISE Code of School : 1100404003
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS MATLOWA
Type of School : PRIMARY SCHOOL
Name of School : PS LEHRI MALAS
1.Total No. of students enrolled in the school? : 39
Total No. of students covered under Mid Day Meal Scheme : 39
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 206
UDISE Code of School : 1100404004
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS MATLOWA
Type of School : PRIMARY SCHOOL
Name of School : PS KASHAL
1.Total No. of students enrolled in the school? : 36
Total No. of students covered under Mid Day Meal Scheme : 36
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 207
UDISE Code of School : 1100404005
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS MATLOWA
Type of School : PRIMARY SCHOOL
Name of School : PS PIYANAR
1.Total No. of students enrolled in the school? : 18
Total No. of students covered under Mid Day Meal Scheme : 18
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 208
UDISE Code of School : 1100404006
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS MATLOWA
Type of School : PRIMARY SCHOOL
Name of School : PS PARLA MATLOWA
1.Total No. of students enrolled in the school? : 17
Total No. of students covered under Mid Day Meal Scheme : 17
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 209
UDISE Code of School : 1100404007
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS MATLOWA
Type of School : PRIMARY SCHOOL
Name of School : GPS KAMDOO
1.Total No. of students enrolled in the school? : 20
Total No. of students covered under Mid Day Meal Scheme : 20
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 210
UDISE Code of School : 1100404101
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS NOTI
Type of School : MIDDLE SCHOOL
Name of School : GMS MASTI
1.Total No. of students enrolled in the school? : 84
Total No. of students covered under Mid Day Meal Scheme : 84
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 211
UDISE Code of School : 1100404102
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS NOTI
Type of School : MIDDLE SCHOOL
Name of School : MS NOTI
1.Total No. of students enrolled in the school? : 156
Total No. of students covered under Mid Day Meal Scheme : 156
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 212
UDISE Code of School : 1100404103
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS NOTI
Type of School : MIDDLE SCHOOL
Name of School : MS NAGULTA
1.Total No. of students enrolled in the school? : 197
Total No. of students covered under Mid Day Meal Scheme : 197
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 213
UDISE Code of School : 1100404104
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS NOTI
Type of School : PRIMARY SCHOOL
Name of School : PS NUNKAR THUNKAR
1.Total No. of students enrolled in the school? : 45
Total No. of students covered under Mid Day Meal Scheme : 45
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 214
UDISE Code of School : 1100404105
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS NOTI
Type of School : PRIMARY SCHOOL
Name of School : PS MOLTHIAN
1.Total No. of students enrolled in the school? : 39
Total No. of students covered under Mid Day Meal Scheme : 39
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 215
UDISE Code of School : 1100404106
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS NOTI
Type of School : PRIMARY SCHOOL
Name of School : PS BADSOO CHIK
1.Total No. of students enrolled in the school? : 36
Total No. of students covered under Mid Day Meal Scheme : 36
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 216
UDISE Code of School : 1100404107
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS MATLOWA
Type of School : PRIMARY SCHOOL
Name of School : MPS NAGULTA
1.Total No. of students enrolled in the school? : 25
Total No. of students covered under Mid Day Meal Scheme : 25
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 217
UDISE Code of School : 1100404108
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS NOTI
Type of School : PRIMARY SCHOOL
Name of School : PS REYAL
1.Total No. of students enrolled in the school? : 47
Total No. of students covered under Mid Day Meal Scheme : 47
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 218
UDISE Code of School : 1100404201
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS SAMROLI
Type of School : MIDDLE SCHOOL
Name of School : GMS DHARMTHAL
1.Total No. of students enrolled in the school? : 125
Total No. of students covered under Mid Day Meal Scheme : 125
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 219
UDISE Code of School : 1100404202
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS SAMROLI
Type of School : PRIMARY SCHOOL
Name of School : PS CHAKAL MANDAL
1.Total No. of students enrolled in the school? : 41
Total No. of students covered under Mid Day Meal Scheme : 41
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 220
UDISE Code of School : 1100404203
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS SAMROLI
Type of School : PRIMARY SCHOOL
Name of School : PS KOTHI
1.Total No. of students enrolled in the school? : 31
Total No. of students covered under Mid Day Meal Scheme : 31
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 221
UDISE Code of School : 1100404301
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS MATLOWA
Type of School : HIGH SCHOOL
Name of School : HS PATTAN GARH
1.Total No. of students enrolled in the school? : 82
Total No. of students covered under Mid Day Meal Scheme : 82
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 222
UDISE Code of School : 1100404302
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS MATLOWA
Type of School : MIDDLE SCHOOL
Name of School : MS NUKHANKA
1.Total No. of students enrolled in the school? : 133
Total No. of students covered under Mid Day Meal Scheme : 133
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 223
UDISE Code of School : 1100404303
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS MATLOWA
Type of School : MIDDLE SCHOOL
Name of School : MS SETHI
1.Total No. of students enrolled in the school? : 80
Total No. of students covered under Mid Day Meal Scheme : 80
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 224
UDISE Code of School : 1100404304
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS MATLOWA
Type of School : PRIMARY SCHOOL
Name of School : PS BANADI
1.Total No. of students enrolled in the school? : 38
Total No. of students covered under Mid Day Meal Scheme : 38
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 225
UDISE Code of School : 1100404305
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS MATLOWA
Type of School : PRIMARY SCHOOL
Name of School : PS CHAPPER
1.Total No. of students enrolled in the school? : 27
Total No. of students covered under Mid Day Meal Scheme : 27
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 226
UDISE Code of School : 1100404306
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS MATLOWA
Type of School : PRIMARY SCHOOL
Name of School : PS PATHERE
1.Total No. of students enrolled in the school? : 26
Total No. of students covered under Mid Day Meal Scheme : 26
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 227
UDISE Code of School : 1100404401
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS BASHAT
Type of School : HIGH SCHOOL
Name of School : HS PACHOTE
1.Total No. of students enrolled in the school? : 82
Total No. of students covered under Mid Day Meal Scheme : 82
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 228
UDISE Code of School : 1100404402
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS BASHAT
Type of School : MIDDLE SCHOOL
Name of School : GMS GUNAL
1.Total No. of students enrolled in the school? : 62
Total No. of students covered under Mid Day Meal Scheme : 62
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 229
UDISE Code of School : 1100404403
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : CMS CHENANI
Type of School : PRIMARY SCHOOL
Name of School : PS BADANA
1.Total No. of students enrolled in the school? : 7
Total No. of students covered under Mid Day Meal Scheme : 7
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 230
UDISE Code of School : 1100404404
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS BASHAT
Type of School : PRIMARY SCHOOL
Name of School : PS KUNALSOO
1.Total No. of students enrolled in the school? : 34
Total No. of students covered under Mid Day Meal Scheme : 34
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 231
UDISE Code of School : 1100404405
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS BASHAT
Type of School : PRIMARY SCHOOL
Name of School : PS BRANA SOO
1.Total No. of students enrolled in the school? : 28
Total No. of students covered under Mid Day Meal Scheme : 28
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 232
UDISE Code of School : 1100404501
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS SATYALTA
Type of School : MIDDLE SCHOOL
Name of School : MS SATYALTA
1.Total No. of students enrolled in the school? : 95
Total No. of students covered under Mid Day Meal Scheme : 95
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 233
UDISE Code of School : 1100404502
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS SATYALTA
Type of School : PRIMARY SCHOOL
Name of School : PS TARKUNDA
1.Total No. of students enrolled in the school? : 14
Total No. of students covered under Mid Day Meal Scheme : 14
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 234
UDISE Code of School : 1100404503
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS SATYALTA
Type of School : PRIMARY SCHOOL
Name of School : GPS LOWER TARKUNDA
1.Total No. of students enrolled in the school? : 16
Total No. of students covered under Mid Day Meal Scheme : 16
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 235
UDISE Code of School : 1100404504
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS SATYALTA
Type of School : PRIMARY SCHOOL
Name of School : PS JUG
1.Total No. of students enrolled in the school? : 29
Total No. of students covered under Mid Day Meal Scheme : 29
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 236
UDISE Code of School : 1100404505
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS SATYALTA
Type of School : PRIMARY SCHOOL
Name of School : PS DRAWEE
1.Total No. of students enrolled in the school? : 8
Total No. of students covered under Mid Day Meal Scheme : 8
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 237
UDISE Code of School : 1100404506
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS SATYALTA
Type of School : PRIMARY SCHOOL
Name of School : PS KUND SATYALTA
1.Total No. of students enrolled in the school? : 21
Total No. of students covered under Mid Day Meal Scheme : 21
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 238
UDISE Code of School : 1100404507
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS SATYALTA
Type of School : PRIMARY SCHOOL
Name of School : PS TRENI GUAD
1.Total No. of students enrolled in the school? : 33
Total No. of students covered under Mid Day Meal Scheme : 33
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 239
UDISE Code of School : 1100404508
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS SATYALTA
Type of School : PRIMARY SCHOOL
Name of School : PS PILLAR
1.Total No. of students enrolled in the school? : 20
Total No. of students covered under Mid Day Meal Scheme : 20
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 240
UDISE Code of School : 1100404601
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS SATYALTA
Type of School : MIDDLE SCHOOL
Name of School : MS BANT
1.Total No. of students enrolled in the school? : 155
Total No. of students covered under Mid Day Meal Scheme : 155
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 241
UDISE Code of School : 1100404602
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS SATYALTA
Type of School : PRIMARY SCHOOL
Name of School : PS SID
1.Total No. of students enrolled in the school? : 4
Total No. of students covered under Mid Day Meal Scheme : 4
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 242
UDISE Code of School : 1100404603
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS SATYALTA
Type of School : PRIMARY SCHOOL
Name of School : PS PRADHA
1.Total No. of students enrolled in the school? : 8
Total No. of students covered under Mid Day Meal Scheme : 8
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 243
UDISE Code of School : 1100404701
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS SATYALTA
Type of School : HIGH SCHOOL
Name of School : HS SEWNA
1.Total No. of students enrolled in the school? : 179
Total No. of students covered under Mid Day Meal Scheme : 179
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 244
UDISE Code of School : 1100404702
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS SATYALTA
Type of School : PRIMARY SCHOOL
Name of School : PS SARGOOND
1.Total No. of students enrolled in the school? : 15
Total No. of students covered under Mid Day Meal Scheme : 15
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 245
UDISE Code of School : 1100404801
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAROTHI
Type of School : HIGH SCHOOL
Name of School : HS SIRA
1.Total No. of students enrolled in the school? : 95
Total No. of students covered under Mid Day Meal Scheme : 95
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 246
UDISE Code of School : 1100404802
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAROTHI
Type of School : MIDDLE SCHOOL
Name of School : MS KULAKH
1.Total No. of students enrolled in the school? : 101
Total No. of students covered under Mid Day Meal Scheme : 101
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 247
UDISE Code of School : 1100404803
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAROTHI
Type of School : PRIMARY SCHOOL
Name of School : GPS SIRHA
1.Total No. of students enrolled in the school? : 29
Total No. of students covered under Mid Day Meal Scheme : 29
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 248
UDISE Code of School : 1100404804
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAROTHI
Type of School : MIDDLE SCHOOL
Name of School : GMS LOWER TADI MINJRI
1.Total No. of students enrolled in the school? : 34
Total No. of students covered under Mid Day Meal Scheme : 34
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 249
UDISE Code of School : 1100404805
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAROTHI
Type of School : MIDDLE SCHOOL
Name of School : MS UPPER TADI MINJRI
1.Total No. of students enrolled in the school? : 49
Total No. of students covered under Mid Day Meal Scheme : 49
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 250
UDISE Code of School : 1100404806
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAROTHI
Type of School : MIDDLE SCHOOL
Name of School : MS KOYEE
1.Total No. of students enrolled in the school? : 100
Total No. of students covered under Mid Day Meal Scheme : 100
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 251
UDISE Code of School : 1100404807
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAROTHI
Type of School : PRIMARY SCHOOL
Name of School : PS GARHI DHARMAN
1.Total No. of students enrolled in the school? : 44
Total No. of students covered under Mid Day Meal Scheme : 44
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 252
UDISE Code of School : 1100404808
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAROTHI
Type of School : PRIMARY SCHOOL
Name of School : PS KHADDI JANETAR
1.Total No. of students enrolled in the school? : 27
Total No. of students covered under Mid Day Meal Scheme : 27
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 253
UDISE Code of School : 1100404809
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAROTHI
Type of School : PRIMARY SCHOOL
Name of School : PS LOWER KULAKH
1.Total No. of students enrolled in the school? : 42
Total No. of students covered under Mid Day Meal Scheme : 42
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 254
UDISE Code of School : 1100404810
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAROTHI
Type of School : PRIMARY SCHOOL
Name of School : PS TIDDI
1.Total No. of students enrolled in the school? : 10
Total No. of students covered under Mid Day Meal Scheme : 10
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 255
UDISE Code of School : 1100404811
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAROTHI
Type of School : PRIMARY SCHOOL
Name of School : PS BANI
1.Total No. of students enrolled in the school? : 28
Total No. of students covered under Mid Day Meal Scheme : 28
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 256
UDISE Code of School : 1100404901
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAN TALAI
Type of School : MIDDLE SCHOOL
Name of School : MS BUPP SARAR
1.Total No. of students enrolled in the school? : 178
Total No. of students covered under Mid Day Meal Scheme : 178
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 257
UDISE Code of School : 1100404902
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAN TALAI
Type of School : PRIMARY SCHOOL
Name of School : PS SERI SARAR
1.Total No. of students enrolled in the school? : 18
Total No. of students covered under Mid Day Meal Scheme : 18
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 258
UDISE Code of School : 1100404903
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAN TALAI
Type of School : MIDDLE SCHOOL
Name of School : MS LOUTHER
1.Total No. of students enrolled in the school? : 86
Total No. of students covered under Mid Day Meal Scheme : 86
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 259
UDISE Code of School : 1100404904
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAN TALAI
Type of School : PRIMARY SCHOOL
Name of School : PS BANAIK
1.Total No. of students enrolled in the school? : 40
Total No. of students covered under Mid Day Meal Scheme : 40
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 260
UDISE Code of School : 1100404905
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAN TALAI
Type of School : PRIMARY SCHOOL
Name of School : PS KARPALT
1.Total No. of students enrolled in the school? : 22
Total No. of students covered under Mid Day Meal Scheme : 22
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 261
UDISE Code of School : 1100404906
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAN TALAI
Type of School : PRIMARY SCHOOL
Name of School : PS SHAPPERI
1.Total No. of students enrolled in the school? : 39
Total No. of students covered under Mid Day Meal Scheme : 39
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 262
UDISE Code of School : 1100405001
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAN TALAI
Type of School : HIGH SEC. SCHOOL
Name of School : HSS SUDHMAHADEV
1.Total No. of students enrolled in the school? : 146
Total No. of students covered under Mid Day Meal Scheme : 146
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 263
UDISE Code of School : 1100405002
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAN TALAI
Type of School : MIDDLE SCHOOL
Name of School : GMS SUDHMAHADEV
1.Total No. of students enrolled in the school? : 179
Total No. of students covered under Mid Day Meal Scheme : 179
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 264
UDISE Code of School : 1100405006
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAN TALAI
Type of School : PRIMARY SCHOOL
Name of School : PS CHOURAT
1.Total No. of students enrolled in the school? : 50
Total No. of students covered under Mid Day Meal Scheme : 50
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 265
UDISE Code of School : 1100405007
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAN TALAI
Type of School : PRIMARY SCHOOL
Name of School : PS KOTA DHAR
1.Total No. of students enrolled in the school? : 14
Total No. of students covered under Mid Day Meal Scheme : 14
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 266
UDISE Code of School : 1100405101
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : CMS CHENANI
Type of School : MIDDLE SCHOOL
Name of School : MS SANGOTE
1.Total No. of students enrolled in the school? : 160
Total No. of students covered under Mid Day Meal Scheme : 160
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 267
UDISE Code of School : 1100405201
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS SAMROLI
Type of School : HIGH SCHOOL
Name of School : HS SAMROLI
1.Total No. of students enrolled in the school? : 91
Total No. of students covered under Mid Day Meal Scheme : 91
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 268
UDISE Code of School : 1100405202
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS SAMROLI
Type of School : MIDDLE SCHOOL
Name of School : MS UPPER SAMROLI
1.Total No. of students enrolled in the school? : 58
Total No. of students covered under Mid Day Meal Scheme : 58
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 269
UDISE Code of School : 1100405204
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS SAMROLI
Type of School : PRIMARY SCHOOL
Name of School : PS NADELI
1.Total No. of students enrolled in the school? : 17
Total No. of students covered under Mid Day Meal Scheme : 17
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 270
UDISE Code of School : 1100405206
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS SAMROLI
Type of School : PRIMARY SCHOOL
Name of School : MPS JAGI MOHALLA
1.Total No. of students enrolled in the school? : 30
Total No. of students covered under Mid Day Meal Scheme : 30
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 271
UDISE Code of School : 1100405207
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS SAMROLI
Type of School : PRIMARY SCHOOL
Name of School : MPS KOOGBAN
1.Total No. of students enrolled in the school? : 25
Total No. of students covered under Mid Day Meal Scheme : 25
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 272
UDISE Code of School : 1100405301
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS SAMROLI
Type of School : MIDDLE SCHOOL
Name of School : MS TOLDI NALLAH
1.Total No. of students enrolled in the school? : 42
Total No. of students covered under Mid Day Meal Scheme : 42
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 273
UDISE Code of School : 1100405401
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS NOTI
Type of School : MIDDLE SCHOOL
Name of School : MS TANDAR
1.Total No. of students enrolled in the school? : 138
Total No. of students covered under Mid Day Meal Scheme : 138
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 274
UDISE Code of School : 1100405402
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS NOTI
Type of School : MIDDLE SCHOOL
Name of School : MS BADAN SOO
1.Total No. of students enrolled in the school? : 132
Total No. of students covered under Mid Day Meal Scheme : 132
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 275
UDISE Code of School : 1100405403
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS NOTI
Type of School : PRIMARY SCHOOL
Name of School : PS MOHALLA LOHARAN
1.Total No. of students enrolled in the school? : 20
Total No. of students covered under Mid Day Meal Scheme : 20
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 276
UDISE Code of School : 1100405404
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS NOTI
Type of School : MIDDLE SCHOOL
Name of School : GMS MANDAL
1.Total No. of students enrolled in the school? : 41
Total No. of students covered under Mid Day Meal Scheme : 41
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 277
UDISE Code of School : 1100405405
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS NOTI
Type of School : MIDDLE SCHOOL
Name of School : MS KUMARIAN
1.Total No. of students enrolled in the school? : 30
Total No. of students covered under Mid Day Meal Scheme : 30
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 278
UDISE Code of School : 1100405406
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS NOTI
Type of School : PRIMARY SCHOOL
Name of School : PS KANDLI
1.Total No. of students enrolled in the school? : 20
Total No. of students covered under Mid Day Meal Scheme : 20
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 279
UDISE Code of School : 1100405408
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : MS NOTI
Type of School : PRIMARY SCHOOL
Name of School : PS BANAIK RASAS
1.Total No. of students enrolled in the school? : 20
Total No. of students covered under Mid Day Meal Scheme : 20
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 280
UDISE Code of School : 1100405601
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : HS MAROTHI
Type of School : MIDDLE SCHOOL
Name of School : MS JIG
1.Total No. of students enrolled in the school? : 138
Total No. of students covered under Mid Day Meal Scheme : 138
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 281
UDISE Code of School : 1100405701
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : CMS CHENANI
Type of School : HIGH SCHOOL
Name of School : GHS CHENANI
1.Total No. of students enrolled in the school? : 171
Total No. of students covered under Mid Day Meal Scheme : 171
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THEY ARE TRANSPORTED IN THE VEHICLE CAPD DEPTT. WHO SHALL ENSURE THAT THE ACTUAL QUALITY AND QUANTITY REACHES TO THE GOVT. DEPOT /FAIR PRICE SHOP

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER THE GUIDELINES OF THE SCHEME , 50GRAM OF VEGETABLES FOR PRY./75 OF U. PRY. SHOULD BE SERVED IN COOKED MEAL SERVED TO THE CHILDREN FRUITS AND EGGS ARE NOT SERVED IN OUR SCHOOL. I/C MDM IS RESPONSIBLE FOR ENSURING THE QUALITY

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

NUTRITIONS MEAL IS SERVED IN THE SCHOOL. THERE IS NO WAY OF MEASURING CALORIFIC VALUE IN HOWEVER.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. BUT WE TRY TO SERVE NUTRITIONS MEALS TO THE CHILDREN

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

IT IS PLANNED BY THE DISTRICT OFFICER CONCERNED. THERE IS A PRESCRIBED WEEKLY MENU AND IN DISPLAY IN THE SCHOOLTOO. SOME TIMES, IT MAY CHANGE SUBJECT TO THE AVAILABILITY OF THE FOOD ITEMS.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, VEGETABLES, 50GRAM & 20GRAM DAL UNDER PRY AND VEGETABLES 75GRAM AND DAL 30GRAM UNDER U. PRY.

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD OF THE INSTITUTION 2. ANY PARENTS 3 LOCAL ADMISTRATION

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, THIS IS THE RESPONSIBLIITY OF MDM INCHARGES COOK-CUM-HELPER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

NOT OF DAILY BASIS

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, THEY ARE INSPECTED DAILY. YES, REGISTERED ENTRY IS MAINTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

SEMI-PUCCA 8*15SQ. FT.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

TILL SEPARATELY IF ANY ONE HAS .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

SOME SCHOOLS USE GAS AND FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NO PROVIDE BY THE DEPTT.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO, PLAN OF TRAIN TEACHER AND ORGANISERS.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES, SMC ARE ACTICELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE PREPRATION

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REQISTAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

Data Captured as per the Complaince of W.P No.618 of 2013 for Zone Chenani in Udhampur

SNO : 282
UDISE Code of School : 1100405702
Province : JAMMU
Districts : UDHAMPUR
Block of District : CHENANI
School Educational Zone : CHENANI
CRC : CMS CHENANI
Type of School : MIDDLE SCHOOL
Name of School : CMS CHENANI
1.Total No. of students enrolled in the school? : 129
Total No. of students covered under Mid Day Meal Scheme : 129
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOODGRAINS ARE TRANSPORTED BY THE CA & PD DEPTT. & MADE AVAILABLE AT GOVT. DEPOT /FAIR PRICE SHOP NEAREST TO THE SCHOOL

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

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3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

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NOT OF DAILY BASIS

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SEMI-PUCCA 8*15SQ. FT.

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5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

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YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

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5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

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5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

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5(xii). Reason for not using gas based cooking and proposal to convert.

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6(i). Details of plan to train teachers and organizers/cooks/helpers?

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COOK -CUM-HELPER ENGAGED BY THE DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO.

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

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8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

NO

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC OF THE VILLAGE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

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ZEO, CEO, DIET PRINCIPAL & JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO, BU DIET PRINCIPAL HAS BEEN DOING MONITORING SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

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