

School wise Chart

Name of State : Punjab

Name of District :

Name of School :

(Govt./Aided/Local Body/EGS or
AIE Centers

Information Enclosed in
Excel File

S.No	Question	Status	Remarks if any
1.	Total No. of students enrolled of the school?		
2.	<u>Food Grains</u>		
2(i)	whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Foodgrains are transported from Food Corporation of India.	
2(ii)	What are the arrangement 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	Punjab State Food Supplies Corporation (PUNSUP) has been nominated as nodal agency for transporting foodgrains from FCI godowns to Schools. Weighing scale has been provided in the vehicle delivering foodgrains in schools all school heads check the weight and quality of foodgrains before receiving.	
3.	<u>Cooking of meal</u>		
3(i)	How quality of cooked meal particularly addition of vegetables and supply of fruits, eggs etc. are ensured	Mid-Day-Meal taste registers are being maintained in each school and one of school teacher or school management committee members or parent of students check the quality of meals prepared and enter their remarks in the register on daily basis. Apart from this inspection teams visit schools and check the quality of mid-day-meal.	
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?	The quantity of ingredients such as dal and vegetables used in mid-day-meal provides the required calorie and protein contents.	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM scheme.	For enhancing nutrition value of mid-day-meal green leafy vegetables are added in mid-day-meals.	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Menu is fixed by the Head-Office and is displayed in all the schools.	

3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes, the menu is planned by the experts of State Health Department.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables dal/lentils? How its implementation is ensured?	Yes, 20 gm of dal and 50 gm of vegetable for primary classes and 30 gm of dal and 75 gm of vegetable for upper primary has been prescribed and through inspections its implementation is ensured.	
3(vii)	Are eggs, fruits etc. being served and how frequently?	Due to religious feelings no eggs are served in Mid-Day-Meal however providing of seasonal fruits to students under mid day meal is under consideration.	
4.	<u>Monitoring</u>		
4(i)	Whether Regularity, wholesomeness and over all quality of mid-day-meal served to children is being monitored on daily basis if yes then by whom?	Regularity of meals is ensured by the SMS system sent by the school heads.	
4(ii)	Whether Cleanliness in cooking, serving and consumption of mid-day-meal is being monitored on daily basis, if yes then by whom?	A Mid-day-Meal incharge is appointed in each school who ensures cleanliness etc.	
4(iii)	Whether timely procurement of ingredients, fuel etc. of good quality is monitored on weekly basis?	Instructions have been issued to school heads for purchasing quality ingredients such as pulses, refined oil etc. Apart from this strict instructions have been issued to gas companies for timely delivery of gas cylinders. During school inspections availability of quality ingredients are monitored.	
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.	Yes, all raw food material is recorded in register on daily basis, under signatures of school mid-day-meal incharge.	
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, raw material is inspected by the School Head on daily basis and recorded in the register.	
5.	<u>Infrastructure kitchen-cum-Store/Storage Bins/Utensils/Water/Fuel</u>		
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.	Yes, for 100 children area of 20 sq.m., for 200 children 24 sq.m., and for 300 children 28 sq.m. sized kitchen-cum-store have been provided in all the schools according to number of children.	

5(ii)	Whether cooked food is procured from a centralized kitchen? If yes then give distance of the centralized kitchen from the school. How much time it take for the cooked food to reach the school and whether it comes hot in good and eatable condition?	Cooked food is only provides in Urban Schools and its distance from centralized kitchen is less than 20 KM and hot food reaches in each schools within one hour from the Centralized Kitchen.	
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?	Periodical samples of cooked meals are taken and got tested of nearest Labs.	
5(iv)	Whether School/Centre has Storage Bins? If yes give number/size and nature of Bins.	Yes each school has been provided with two iron bins.	
5(v)	Whether the School/Centre has Cooking Utensils? If yes give their number and size.	Yes, all schools has been provided with cooking utensils as per number of students. A school numbering upto 100 students are provided with 10 utensils of 10 kg material capacity.	
5(vi)	Whether the school/Center has Utensils for children to have food (plate, glass, bowl, spoon, one each per child).	Yes, all students are provided with steel plates, spoons and glasses.	
5(vii)	Whether the school/Centre has functional hand wash facility/counters with soap? if yes, give their number.	Yes all students are having functional hand wash with soap.	
5(viii)	Whether the School/Centre has proper arrangement for pure drinking water?	Yes all the schools have drinking water arrangements.	
5(ix)	Whether the School/Center has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes.	
5(x)	Whether the School/Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes give its size and other details for arrangement for light and air.	Yes, dinning halls have been provided in 11 schools, rest of schools varanda is being used for eating meals. These rooms varandas having light & fan facility.	
5(xi)	Nature of fuel used (gas based, smokless chullahs, traditional method of firewood, kerosene, etc.)	Gas connections has been provided in each school. As per discussions held in a PAB meeting with MHRD, New Delhi providing of 'Bio Gas' chula in school is also under consideration.	
5(xii)	Reason for not using gas based cooking and proposal to convert.	Gas based cooking is being used in schools.	

6.	<u>Infrastrure: Capacity Building</u>		
6(i)	Details of Plan to train Teachers and organizer/cooks/helpers?	Yes , all cook-cum-helper's have been provided training at district and block level, similarly teachers have been trained through Eduset.	
6(ii)	Are VECs (Village Education Committee) SMCs (Steering and Monitoring Committee), MTAs (Mothers Teachers Association) etc. oriented for effective implementation through their close supervision?	Yes, School Management Committees and Mother Teacher Association play a vital role in implementation of mid-day-meal served in schools.	
7.	<u>Role of Teachers.</u>		
7(i)	Details of orienting Teachers regarding their role in the scheme?	The orientation of teacher is being done through lectures on Edusat.	
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of teacher training conducted in this regard.	Yes, for science and hindi subjects modules had been already developed by teachers and circulated during the teacher training programme in the month of May. As far as hindi modules concerned those are distibuted in the month of August.	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity conservation of water, etc.	Yes, teachers ensure that hands are washed before and after meals.	
8	<u>Cooks.</u>		
8(i)	Who is cooking the meal? (Please give break-up) (i) Cooks/helpers engaged by the Department/village panchat. (ii) Self-Help Groups. (iii) NGOs. (iv) Mother Groups. (v) Any other.	Cook-cum-Helper are engaged by the School Management committees and they are cooking meals in schools.	
8(ii)	Where NGOs are involved, It may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	Yes, NGOs are involved in accordance with guidelines of scheme.	

8(iii)	<u>Total No. of Organizers, cooks & Helpers.</u>		
8(iv)	Are cooks/helpers give training (atleast 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.	As per directions of MHRD 15 days training was imparted by institute of HotelManagement, Chandigarh to 640 cook-cum-helpers and balance number of cook-cum-helpers have been imparted training at district level.	
8(v)	Remuneration being given to (i) Organisers (ii) Head Cook (iii) Cook and (iv) Helper.	Remuneration to each cook-cum-helpers is paid through bank only.	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	School Management Committee are engaging cook-cum-helper they are engaged as per norms fixed by the MHRD. Taste register are being maintained at each school and the prepared meals are tasted by any one of teachers, parents or school management committee members.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not constraints in this regard)	Yes, Self-Help Groups are tapped for providing mid-day-meal in schools.	

9.Steering-cum-Monitoring Committees.

9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings.	Once a month Steering-cum-Monitoring Committees meeting are held at district level. Similarly monthly meetings are held at block level under the chairmanship of Sub Divisional Magistrate (SDM)	
10.	<u>Mobilization of mother/representatives of local bodies.</u>		
10(i)	What are the steps taken to involve mothers/representatives of local bodies/Gram Panchayats/Gram Sabha, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative.	Parents Teachers associations and School Management Committee members supervise the preparation of meals and parents also supervise the preparation of meals and feeding of children and it leads to proper serving of mid-day-meal without any discrimination.	
10(ii)	What are the mechanisms for monitoring the Scheme?	The scheme is monitored at state level by StateSteering-Cum-Monitoring Committee has been formed under the chairmanship of worthy Chief Secretary , similarly District Monitoring Committee under the chairmanship of respective Deputy Commissioner has been formed and regular meetings are held and scheme is thoroughly monitored in these meetings.	

10(iii)	Whether quarterly assessment of the programme through District Institute of Education & Training has begun?	Yes, assessment of scheme is done by DIETs (District Institute of Education & Training).	
11.	External evaluation of the programme.		
11(i)	Whether evaluation through external agency(s) Commissioned? If yes what are the parameters of the study?	External evaluation of scheme is done by Punjab University Chandigarh.	