

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Edathala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	197	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HS Kuttamassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	240	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HS Mudickal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	54	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
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School wise chart

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Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Nasrath ul Islam VHSS Marampally	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	54	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS for Girls Aluva	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	130	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		The Standard Pottery works HS Aluva	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	99	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys HS Aluva	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	243	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SNDP HSS Aluva	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	510	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Eloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	43	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Francis Girls HSS Aluva	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	675	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Holy Ghost CGHSS Thottakkattukara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	840	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Mar Athanasius HS Kakkanad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	166	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs Girls HS Chengal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1184	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Sebastians HS Kanjoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	348	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Akavoor HS Sreemoolanagaram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	288	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs CGHS Kanjoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	308	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Muppathadom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	481	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS South Vazhakulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	238	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS South Ezhippuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	95	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		KEM HS Alangad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	324	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs HS for Girls Varapuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	545	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Holy Infants Boys HS Varapuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	351	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS VHSS Kalamassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	112	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		HMT Educational Society HS Kalamassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	336	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Cardinal HSS Thrikkakara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	577	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt VHSS Thrikkakara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	143	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St George HS Puthenpally	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	261	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Kongorppilly	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	137	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Little Flower HS Panaikulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	648	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HS West Kadungallur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	257	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Chowara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	238	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HS Binanipuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	69	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HACLPS Aluva	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	41	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SPW Govt LPS Aluva	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	58	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Settlement Govt LPS Aluva	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	19	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Erumathala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	16	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS East Kadungalloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	126	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS North Kadungalloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	79	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Kottappuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	83	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Neericode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	53	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Pallilamkara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	35	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Panaikulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	112	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Thiruvalloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	30	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Thrikkakara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	244	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS HMT Coloney	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	52	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys LPS Alangad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	21	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Asoka LPS Asokapuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	39	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Francis Xaviers LPS Aluva	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	519	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys LPS Aluva	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	174	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		NAD LPS Aluva	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	21	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Darusalam LPS Chalakkal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	516	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Nazrathul Islam LPS Chittethukara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	73	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Augustines LPS Edanad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	100	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MAAM Panchayat LPS Kakkanad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	73	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs LPS Kakkanad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	69	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MKM LPS Kanjor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	266	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys LPS Kanjoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	136	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Union LPS Kamjoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	24	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SNLPS Koduvazhanga	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	126	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs LPS Mannanthuruth	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	51	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys LPS Muttinagam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	93	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Little Flower LPS Olanad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	71	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		TSC LPS Thaikkattukara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	19	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Akavoor Primary School Thekkumbhagam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	92	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs LPS Thekkumbhagam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	120	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SNG LPS Thottumugham	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	125	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Darusalam LPS Thrikkakara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	116	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Infant Jesus LPS Thundathumkadavu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	152	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys LPS Thuthiyoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	69	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs LPS Varapuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	310	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Eloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	115	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Sreemoolanagaram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	419	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Uliyanloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	185	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Chirakkakam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	231	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Kakkanad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	223	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Keezhmad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	65	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Kuttikkattukara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	59	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Nochima	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	288	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Thengodu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	94	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt MIUPS Veliyathunad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	143	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		KNMMES UPS Edathala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	328	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		FACT Township Eastern UPS Eloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	239	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Sacred Heart of Jesus UPS Eloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	289	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs UPS Chunagenveli Keezhmad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1079	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Guardian Angels UPS Manjummel	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	350	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		STM UPS Puthiyedam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	64	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kerala Varma Sanskrit UPS Thekkumbhagom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	59	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Sree Narayana UPS Thrikkakara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	350	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Y M C A Special School Thrikkakra	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	32	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Snah0ayamSpecial School	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	123	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Ashadeepam Rehabilitation Centre	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	38	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		N Musthafa Shaib Memorial school Edatha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	100	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		C S I Karunalyam Aluva	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	65	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		We Care Special School Aluva	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	0	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Vimukthi Special School Kalamassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	39	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MV Ibrahimkutty Memorial Special School	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	24	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Buds Special School Eloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	31	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Khader Haji Memorial Buds School Kadun	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	43	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Buds Special School Alangad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	33	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Buds Special School Choornikkara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	54	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Buds special school kanjoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	37	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs HS Angamaly	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	68	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Holy Family HS Angamaly	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	361	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Sacred Heart Orphanage HS Mookkannoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	385	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Holy Family High School Thabore	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	9	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Mekkannoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	31	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Puliyanam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	166	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Brahmanandodayam HSS Kalady	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	139	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SNDP HS Neeleswaram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	417	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Thomas HSS Malayattoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	390	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs HS Karukutty	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	458	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		NSS HSS Manickamangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	210	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		NSS Girls HS Manickamangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	9	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Mar Athanasius HS Nedumbassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	62	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GHSS Chengamanad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	133	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Christ Raj HS Kuttipuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	612	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		NSS HSS Parakadavu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	87	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Thomas HS Ayroor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	358	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Manjapra	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	82	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kalady Plantation HS Kalady	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	58	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs HS Poovathussery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	696	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Mar Augustines HS Thuravoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	118	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs HS Kidangoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	530	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MGM Govt HSS Nayathode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	160	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		star Jesus HS Karukutty	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	36	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPBS Akaparambu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	55	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt JBS Kunnukara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	465	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs Govt LPS Ayroor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	101	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Chengamanad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	97	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Chully	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	36	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt JBS Desom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	57	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Elavoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	36	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Kunnuvayal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	140	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt SVLPS Maikkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	79	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Mallusery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	36	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Mambra	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	10	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HWLPS Manikkamangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	46	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HWLPS Malayattoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	19	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt JBS Naduvattom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	16	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Neeleswaram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	229	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Parakkadavu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	56	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Poickattussery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	115	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Thuruthissery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	87	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Fathima LPS Anappara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	139	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Holy Family LPGS Angamaly	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	351	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys LPS Angamaly	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	39	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Antonys LPS Champannur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	14	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Rockeys LPS Elavoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	48	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs LPS Karayamparambu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	0	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SH of St Marys LPS Karukutty	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	40	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs LPS Karukutty North	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	87	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs LPGS Karukutty	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	183	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Gurudevan LPS Kannimangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	12	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		BJBS Kalady	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	250	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Infant Jesus LPS Kidangoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	179	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Sree Bhadra LPS Kidangoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	120	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		NSS LPS Manickamangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	104	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys LPS Malayattoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	302	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys LPS Manjapra	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	285	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Rockeys LPS Manjapra	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	33	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Jama Ath LPS Mekkalady	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	43	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Antonys LPS Naduvattom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	51	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Francis LPS Puliyanam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	115	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys LPS Thuravoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	35	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Holy Infant Jesus LPS Thavalappara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Little Flower LPS Thuravoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	6	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Nehru Memorial Convent LPS Vattekadu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	269	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt JBS Angamaly	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	17	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPGS Kothakulangara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	12	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt KYLPS Thuruthummel	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	32	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Antonys LPS Mattoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	133	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs LPS Neeleswaram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	86	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Azhakom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	73	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Illithodu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	142	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Kalady	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	92	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Kaprassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	179	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Kurumassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	170	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Palissery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	678	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Peechanickad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	101	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		OLPHUPS Edakkunnu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	354	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Antonys UPS Elavoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	123	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Thomas UPS Karukutty	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	50	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		BSUPS Kalady	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	290	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys UPS Manjapra	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	121	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys UPS Muzhikulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	218	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Holy Family UPS Thabore	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	34	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Augustines UPS Thuravoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	564	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Alphonsadan Kidangoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	144	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Sneha sadan pothiyakara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	138	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SNEHADEEPAM BUDS SPECIAL SCHOOL KUNNUKAR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	36	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Antonys Special School Chully	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	50	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt VHSS Ambalamugal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	65	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs HS Kizhakkambalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	542	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Bethlehem Girls HS Njaralloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	697	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys HSS Morakkala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	614	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MCMHSS Pattimattom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	135	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		StPeters VHSS Kolenchery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	105	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GovtHSSPoothrikka	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	326	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Philominas HS Thiruvaniyoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	93	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St George HS Vennikulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	439	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		RMHSS Vadavucode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	526	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MGM HS Puthencruze	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	51	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Johns HS Kaniattunirappu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	151	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Pazhanthottam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	142	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		NSS Govt LPS Airapuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	80	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Pauls Govt LPS Airapuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	100	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Attinikkara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	36	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt JBS Brahmapuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	16	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Kakkattupara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	97	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Kadayirippu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	250	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Kolenchery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	59	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Kizhakkambalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	24	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt JBS Kaniattunirappu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	140	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Malayidamthuruthu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	67	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt JBS Kutta	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	37	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Pancode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	89	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Vadayampady	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	41	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt JBS Neeramugal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	56	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt JBS Vennikulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	74	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Vempilly	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	120	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MGM LPS North Mazhuvannoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	10	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Veettoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	92	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Mar Thoma LPS Kadackanad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	47	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS South Mazhuvannoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	47	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		LPGS Mazhuvannoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	43	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Antonys LPS Kizhakkambalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	160	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Augustines LPS Pazhanganad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	180	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		LPS Mangattoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	28	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Sree Narayana LPS Mamala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	262	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		LPS Pinarmunda	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	38	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		LPS Thammanimattam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	11	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Thomas LPS Nellad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	172	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Vadavucode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	300	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Kadamattom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	51	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Kummanode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	404	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Kunnakurudy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	75	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Puthencruz	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	148	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Puttumanoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	60	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Oorakkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	237	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS North Mazhuvannoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	66	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Karukappilly	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	105	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Kurinji	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	71	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Vilangu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	91	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SRV UPS Mazhuvannoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	127	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Valampoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	323	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		UPS Brahmapuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	6	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MMUPS Kinginimattam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	129	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Peters UPS Pancode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	15	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Ashiana SI School Kumarapuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	48	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Kadayirippu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	569	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Buds SI School kizhakkambalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	53	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Buds SI School Airapuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	43	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Chendamangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	85	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		DD Sabha HS Karimpadam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	892	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Elenthikkara High School	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	472	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Sebastians HSS Gothuruthy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	265	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Philominas HSS Koonammavu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	620	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SNM HSS Moothakunnam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	461	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		HMYS HSS Kottuvallikadu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	421	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Puthiyakavu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	422	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS North Paravoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	99	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Sree Narayana HSS North Paravoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	691	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt Girls HSS North Paravoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	100	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Samootham HS North Paravoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	113	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SNV Sanskrit HSS North Paravoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	575	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt VHSS Kaitharam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	562	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Fr Menachery CTHS Karumalloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	96	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Alosius HS North Paravoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	570	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs HS Chathedom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	197	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Ezhikkara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	151	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		VCS HSS Puthenvelikkara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	267	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Chalaka	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	104	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Chendamangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	252	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Chittattukara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	69	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Elenthikara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	196	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Ezhikkara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	83	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Kadamangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	338	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt SNMLPS Kottuvallikad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	230	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPGS Moothakunnam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	165	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Nanthiattukunnam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	74	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Parayakad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	66	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPBS North Paravoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	86	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt Town Model LPS North Paravoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	46	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt KVLPS North Paravoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	55	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Pattanam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	59	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Perumpadanna	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	88	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		PSM Govt LPS Puthenvelikkara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	235	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Puthiyakavu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	121	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt SNVLPS Thuruthipuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	65	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt Mohammeden LPS Vadakkekkara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	49	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Vavakkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	66	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Karumalloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	190	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Holy Infant Jesus LPS Chathedom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	52	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Our Lady of Mercy School Kurumbathuruth	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	57	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys LPS Chendamangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	36	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Sacred Heart of Jesus LPS Elenthikara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	103	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Sebastians LPS Gothuruth	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	144	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Holy Cross LPS Katalvathuruth	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	118	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Philominas LPS Koonammavu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	311	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Santacruz LPS Koottukad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	84	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Louis LPS Kottuvally	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	78	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		OLSAILPS Kunjithai	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	168	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SNMLPS Maliankara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	64	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Vincents LPS Palliekkal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	154	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Aloysius LPS North Paravoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	106	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Germain's Zion LPS North Paravoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	347	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Pauls LPS North Paravoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	116	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		DPLPS Pazhampillythuruth	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	26	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Infant Jesus LPS Puthenvelikara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	21	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Little Flower LPS Thekkethuruth	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	6	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Sree Narayana LPS Kunjithai	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	253	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt Fisheries LPS Chendamangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	0	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPBS Moothakunnam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	106	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPGS North Paravoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	130	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Chendamangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	141	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Kottuvally	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	258	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Thathappilly	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	167	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Valluvally	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	128	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Kizhakkepram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	88	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Thomas UPS Thuruthoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	245	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs UPS Koonammavu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1395	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Peters UPS Vadakkekara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	121	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Ansarul Islam Sanghom UPS Manjaly	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	712	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Little Teresas UPS Karumalloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	455	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Chavara Special School Koonammavu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	220	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Pratheeksha Specal School N Paravur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	25	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Asraya Special School for mentally chall	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	40	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Buds Special School for menatally challe	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	25	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Al Farookhia HS Cheranelloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	130	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		HSS of Jesus Kothad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	219	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys HS Vallarpadom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	371	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SRV Govt Model HSS and VHSS Ernakulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	18	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HS Panampally Nagar	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	13	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Alberts HSS Ernakulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	550	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Augustins HS Ernakulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	210	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS for Girls Ernakulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	123	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		LMCCHS for Girls Chathiath	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	396	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Therasas CGHS Ernakulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	300	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys CGHS Ernakulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	534	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		RPMHS Kumbalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	30	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Edappally	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	27	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Georges HS Edappally	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	254	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Pius Girls HS Edappally	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	257	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS and VHSS Edappally North	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	334	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Vennala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	285	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Sacred Heart HSS Thevara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	140	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		CCPLMAIHS Perumanoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	822	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Panangad VHSS	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	326	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Thomas Girls HS Perumanoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	929	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS VHSS Kadamakkudy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	108	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs HS Chathiath	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	90	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Hidayathul Islam HS Ponnarimangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	185	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Darul Uloom HSS Ernakulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	375	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Sree Narayana HSS Trikkannarvattom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	200	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Antonys HSS Kacherippady	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	533	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Elamakkara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	402	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS South Chittoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	75	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS for Girls Ernakulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	150	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SRV Departmental LPS Ernakulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	35	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Padivattom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	44	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Cheranelloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	110	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Udayathumvathukkal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	78	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Vennala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	208	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Francis AILPS Bolgatty	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	65	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Lady of Mount Carmel Boys LPS Chathiath	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	95	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Angel Mary Memorial LPS Chennur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	49	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Desa Bendhu School Cheppanam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	169	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Little Flower LPS Cheranelloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	322	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St George LPS Edappally	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	320	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Girinagar LPS Kadavanthra	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	51	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		HIJEPS Ernakulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	26	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Lady of Mount Carmel CGLPS Ernakulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	291	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Alberts LPS Ernakulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	316	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Augustines LPS Ernakulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	100	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys CGLPS Ernakulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	308	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		NIJLPS Kumbalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	12	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Sree Rama Varma SMGLPS Kumbalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	8	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs LPS Moolampilly	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	31	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Aided LPS Mulavukad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	58	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Raphaels LPS Palarivattom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	89	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs LPS Panambukad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	58	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kizhavanaparambu LPS Perumanoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	13	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Ignatious Layola LPS Ponel	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	25	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys LPS Ponnarimangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	54	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Thattazham LPS Vaduthala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	100	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Union LPS Thrikkanarvattom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	58	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Antonys LPS Vaduthala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	92	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Peters LPS Vaduthala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	401	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Antonys EPS Vallarpadam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	79	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Therasas CGLPS Ernakulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	249	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Sradha Special School	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	37	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Reena Memorial Samrakham Special School	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	83	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt Model Nursery Ernakulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	61	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GBTLPS Edappally	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	122	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt Fisheries LPS Panambukad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	43	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Holy Family EPS Chathiath Vaduthala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	125	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys UPS Thevara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	670	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys UPS West Cheranelloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	182	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys UPS South Chittoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	239	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Sree Rudra Vilasam private UPS Ernakulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	37	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs UPS Kadavanthra	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	85	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Little Flower UPS Kaloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	123	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Joachims GUPS Kaloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	322	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs UPS Karithala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	261	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys UPS Kumbalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	181	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Antonys UPS Panangad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	148	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Francis UPS Pizhala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	149	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Sebastians UPS Ponjikkara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	129	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Edappally	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	70	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS for Girls Ernakulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	162	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Sree Rama Varma D UPS Ernakulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	34	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Little Flower UPS Cheranelloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	185	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St John Boscoss UPS Ernakulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	15	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs UPS Ponnarimangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	50	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Sthree Samajam Nursery School	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	37	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Asa Kendram Special School Ernakulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	66	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys HS Chellanam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	409	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Puthenthode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	895	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys HS Kannamaly	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	71	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys AIGHS Fortcochin	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	716	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		TDHS Mattanchery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	573	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Santa Cruze HSS Fortcochin	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	42	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St John De Brittos AIHS Fortcochin	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	604	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		EM Govt GHSS Fortcochi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	76	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Fathima Girls HS Fortcochin	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	511	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		HEHMMHS Mattanchery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	90	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS for Girls Mattanchery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	54	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HS Willington Island	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	22	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Peters HSS Kumbalangi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	628	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Our Lady Of Fathima Girls HS Kumbalangy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	121	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Sebastians HSS Palluruthy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	510	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs HS Chullickal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	30	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SDPY Boys HSS Palluruthy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	373	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SDPY Girls VHSS Palluruthy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	370	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Our Ladys CGHS Palluruthy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	600	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Louis HS Mundamveli	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	148	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MMOVHSS Panayappilly	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	138	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Central Calvathy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	67	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HS Edacochi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	231	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HS Panayappilly	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	188	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Loretto AIHS Saudi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	282	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		PVMMAIUPS Edacochi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	167	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		EMGLPS Fortcochi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	20	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GHS LPS Mattanchery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	62	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Willingdon Island	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	18	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys LPS Fortcochi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	731	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Francis Church LPS Fortcochi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	15	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Santacruz LPS Fortcochi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	21	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		TD Girls LPS Mattanchery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	243	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		TDLPS Mattanchery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	144	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		HEHMMLPS Mattanchery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	84	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MASSLPS Mattanchery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	71	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MMLPS Panayappilly	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	190	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Michaels LPS Manacherry	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	228	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Louis LPS Mundamvely	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	126	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		OLCGLPS Palluruthy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	601	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Sebastians LPS Palluruthy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	556	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Antonys LPS Saudi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	90	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys LPS Edacochi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	103	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SDPYMLPS Palluruthy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	470	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SVDLPS Palluruthy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	138	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		VVLPS Palluruthy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	103	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs LPS North Kumbalangy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	101	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Peters LPS Kumbalangy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	422	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Georges LPS Pazhangad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	78	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Georges LPS South Chellanam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	25	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys LPS Chellanam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	299	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs LPS Cheriyakadavu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	44	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Antonys LPS Kannamaly	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	37	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Central Calvathy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	148	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Thomas LPS Palluruthy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	15	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		VPYLPS Illikkal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	97	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Kumbalangy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	165	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Thamaraparambu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	20	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Palluruthy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	147	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Amaravathy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	25	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Canossa UPS Vypeen	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	243	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Lawrences UPS Edacochi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	51	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		NSS UPS Palluruthy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	10	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Antonys UPS Palluruthy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	629	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs Girls UPS Manachery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	474	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Rakhsa special school Chullikal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	64	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Shilpa special school Kallugodown	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	102	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Georges UPS Pazhangad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	102	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Cottolengo Special School	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	72	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Buds Special School Chellanam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	30	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Buds Special School Kumbalangy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	34	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Sri Cochin Gujarathi Vidyalaya LP UP S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	488	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Fr Agostino Vicinis Special school Mundamveli	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	89	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ST GEORGES HS ARAKKUNNAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	259	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		VHSS IRIMPANAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	227	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ST IGNATIOUS HSS AND VHSS KANJIRAMATTOM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	340	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT VHSS MANGAYIL	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	102	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT HSS MULANTHURUTHY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	123	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT HS PULICKAMALY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	52	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ST MARYS HSS THALACODE	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	533	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT HSS AND VHSS CHOTTANIKKARA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	281	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ST MARYS HS KANDANAD	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	166	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT HS THIRUVANKULAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	61	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		C K C H S PONNURUNNI	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	569	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT BOYS HSS AND VHSS TRIPUNITHURA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	25	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT SANSKRIT HSS TRIPUNITHURA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	27	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT GIRLS HSS TRIPUNITHURA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	203	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT PALACE HS TRIPUNITHURA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	23	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SNDP HS UDAYAMPEROOR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1034	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		KPMHSS POOTHOTTA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	545	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ST RITAS HS PONNURUNNY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	192	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT JBS AMBALLOOR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	60	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT JBS UDAYAMPEROOR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	143	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT LPS KANJIRAMATTOM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	175	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT JBS KANDANAD	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	36	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT LPS MANGAYIL	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	50	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		VJBS UDAYAMPEROOR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	148	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS MALEKAD	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	63	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT LPGS THRIPOONITHURA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	50	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT JBS POOTHOTTA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	78	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT LPS PONNURUNNI	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	135	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT JBS KUNDANNOOR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	39	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		JBS KANAYANNUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	95	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		LPS ARAYANKAVU	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	286	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ST GEORGES LPS ARAKKUNNAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	238	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		KMLPS EROOR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	33	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		LPS IRIMPANAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	42	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SNDP LPS IRIMPANAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	52	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MOMLPS KADUNGAMANGALAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	12	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MDMLPS KARINGACHIRA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	190	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		KCLPS CHITRAPUZHA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	94	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ST JOSEPHLPS KODAMKULANGARA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	132	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		RMMLPS NETTOOR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	161	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SDVLPS MARADU	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	49	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		CGLPS MULANTHURUTHY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	41	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		CHRIST KING CONVENT LPS PONNURUNNI	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	510	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SPYLPS PONNURUNNI	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	57	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ST FRANCIS LPS PUTHIYAKAVU	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	97	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SVLPS THEKKUMBHAGOM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	87	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		HOLY FAMILY LPS SOUTH PARUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	198	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ST MONICAS LPS THYKODAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	34	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		CEZMLPS THRIPOONITHURA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	202	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ST MARYS LPS TRIPUNITHURA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	166	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ST GEORGES LPS THIRUVANKULAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	64	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ST THOMAS LPS VETTICKAL	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	116	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT UPS THEKKUMBHAGOM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	68	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT KMUPS EROOR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	202	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT UPS KEECHERY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	99	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT UPS KARIKODE	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	93	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ST FRANCIS UPS AMBALLOOR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	698	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ST GEORGES UPS POONITHURA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	586	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		UPS PERUMPILLY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	33	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ST MARYS UPS MOOTHEdam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	285	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		PMUPS SOUTH PARUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	580	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SVUPS NETTOOR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	68	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ST JOSEPHS CGUPS THRIPOONITHURA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	589	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ST AUGUSTINES UPS THYKODAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	118	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SNV SANSKRIT UPS EROOR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	38	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		LITTLE FLOWER UPS SOUTH PARUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	193	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SHUPS KODAMKULANGARA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	102	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SANSKRIT UPS THOTTARA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	64	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		RLVUPS THRIPOONITHURA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	155	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ADARSH SPECIAL SCHOOL	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	250	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		JANY CENTRE	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	66	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MITHRAM SPECIAL SCHOOL	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	80	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		DAYASADAN	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	60	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT MODEL NURSURY THRIPPUNITHURA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	19	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT TECHNICAL HIGH SCHOOL MULANTHURUTHY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	63	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Rama Varma Union HS Cherai	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	456	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys HS Palliport	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	354	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Sahodaran Memorial HSS Cherai	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	479	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		KPMHS Edavanakkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	647	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Bhagavathy Vilasom HS Nayarambalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	411	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Elamkunnappuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	82	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Santa Cruz HS Ochanthuruth	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	130	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS and VHSS Njarakkal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	48	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Little Flower HS Njarakkal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	113	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Augustins GHS Kuzhippilly	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	771	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Hidayathul Islam HSS Edavanakkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	835	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Cherai	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	51	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPGS Cherai	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	21	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt New LPS Elankunnapuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	47	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Palliport	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	75	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Georges LPS Chakkarakadavu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	35	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Vinjana Vardhini Sabha LPS Cherai	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	76	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Sahodaran Memorial LPS Cherai	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	362	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Rama Varma Union LPS Cherai	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	303	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Vinjana Dhayini Sabha LPS Cheruvaipu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	268	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Ambroses LPS Edavanakkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	176	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SP Sabha LPS Edavanakad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	334	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		EP School Elankunnapuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	530	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs LPS Karthedam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	31	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Peters LPS Kurisingal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	10	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		PBDLPS Kuzhuppilly	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	84	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Peters LPS Malippuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	92	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GDSMAILPS Manjanikkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	29	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Johns LPS Manappilly	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	85	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs LPS Munambam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	37	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys LPS Murikkumpadam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	11	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Perumpilly Church LPS Njarakkal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	47	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Sree Kumara Vilasom Araya LPS Njarakkal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	155	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Sacred Family LPS Nedungad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	59	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Little Teresas GLPS Ochanthuruth	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	191	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys LPS Ochanthuruth	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	36	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Cruz Miracles EPS Ochanthuruth	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	142	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Rockys LPS Pallipuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	71	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs LPS Wadal Nayarambalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	129	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Elankunnapuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	72	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Edavanakkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	109	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt Fisheries UPS Njarakkal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	113	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Puthuvaippu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	106	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Vypeen	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	57	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Sacred Heart Girls UPS Karthedom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	353	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Gregorys UPS Kuzhuppilly	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	619	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Igmathul Islam Vernicular UPS Malipuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	210	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys UPS Njarakkal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	534	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Union UPS Nedungadu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	60	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Devi Vilasom UPS Nayarambalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	32	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SSSS UPS Ochanthuruth	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	279	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Infant Jesus UPS Ochanthuruth	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	166	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Little Flower UPS Palliport	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	541	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SS Araya UPS Pallippuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	180	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Karuna Special School Wadel	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	163	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SBSLPS Puthenkadappuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	53	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MAR AUGEN HS KODANAD	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	167	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ST THOMAS HSS KEEZHILLAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	182	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MGM HSS KURUPPUMPADY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	460	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ASRAM HSS PERUMBAVOOR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	214	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT VHSS IRINGOLE	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	196	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT HSS PERUMBAVOOR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	101	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT HSS FOR GIRLS PERUMBAVOOR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	553	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT VHSS ODAKKALI	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	58	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SREE NARAYANA HSS OKKAL	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	620	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		JAYAKERALAM HSS PULLUVAZHY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	265	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT HSS KALLIL	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	401	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GANAPATHY VILASOM HS KOOVAPPADY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	233	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		HSS VALAYANCHIRANGARA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	742	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MAR KOUMA HSS VENGOOR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	435	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SALEM HS VENGOLA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	296	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		JAMA ATH HSS THANDEKKAD	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1455	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ST MARYS HS KRARIYELI	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	167	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT HSS AKANAD	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	67	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT HSS CHERANELLOOR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	186	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT UPS AIMURY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	138	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT UPS KANDANTHARA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	189	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT UPS ASAMANNOOR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	447	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT UPS KEEZHILLAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	139	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT UPS KOMBANAD	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	335	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT UPS NORTH EZHIPRAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	340	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT UPS NORTH VAZHAKULAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	260	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT UPS MUDAKUZHA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	57	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT UPS VAIKARA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	184	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT UPS PERUMANI	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	108	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		CHURCH UPS CHERANALLOOR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	113	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		UPS EDAVOOR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	408	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		AL MUBARAK UPS PALLIPURAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	235	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ST ANTONYS UPS NEDUNGAPRA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	160	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		PATTOM UPS THURUTHY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	23	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		DIETLAB UPS KURUPPAMPADY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	67	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT UPS ALLAPRA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	164	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT LPS MEKKAPALA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	44	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT LPS VANIAPPILLY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	102	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT LPS KODANAD	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	66	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT LPS KURICHILAKODE	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	40	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT LPS KOOVAPPADY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	163	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT LPS AKANAD	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	75	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT LPS OKKAL	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	279	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT LPS PANIELY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	61	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT BOYS LPS PERUMBAVOOR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	190	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT GIRLS LPS PERUMBAVOOR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	202	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT LPS PULLUVAZHY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	330	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT LPS KANJIRAKKAD	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	64	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT LPS PUZHUCAD	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	101	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT LPBS VENGOLA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	57	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT LPS VALAYANCHIRANGARA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	648	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT LPS SOUTH VAZHAKULAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	157	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT LPGS VENGOLA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	74	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT LPS VENGOOR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	234	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SNDP LPS KODANAD	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	171	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ST MARYS LPS ALATTUCHIRA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	58	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MARY MATHA LPS KAIUTHIAL	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	206	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MAR THOMA LPS IRINGOLE	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	31	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MAR THOMA LPS KEEZHILLAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	113	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MAR THOMA LPS KRARIELY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	95	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ST GEORGE LPS KODALAPADAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	52	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ST RITAS LPS MUDIKKARAI	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	385	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		POTHYIL LPS PALLIPPURAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	284	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ASRAM LPS PERUMBAVOOR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	136	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		LPS NORTH PONJASSERY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	174	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		NIRMALA LPS MALAMURY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	238	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ST TERESAS LPS VALLAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	119	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MAR THOMA LPS VENGOOR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	6	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MAR THOMA LPS VENGOLA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	81	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ASHABHAVAN BUDS SPECIAL SCHOOL	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	36	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SWANTHANM BUDS SPECIAL SCHOOL	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	31	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Mar Basil HSS Kothamangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	460	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HS Mathirappilly	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	103	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Georges HSS Kothamangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	394	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs HS Velielchal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	120	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Stephens HSS Keerampara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	244	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		TV Joseph Memorial HS Pindimana	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	38	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Stephens Girls HS Keerampara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	175	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Augustines Girls HSS Kothamangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	657	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Fr Joseph Memorial HSS Puthuppady	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	276	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		NSS HSS Varappetty	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	249	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Johns HS Kavalangad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	206	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Little Flower HS Oonnukal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	567	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt VHSS Neriamangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	87	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt Model HSS Cheruvattoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	335	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys HS Pothanikkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	172	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt VHSS Pallarimangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	423	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt VHSS Kadavoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	27	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Chathamattam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	75	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HS Ayyankavu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	67	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs HSS Paingottoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	650	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Devaswam Board HS Thrikkariyoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	14	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Mar Elias HSS Kottappady	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	485	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MD HSS Tholely	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	28	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Kuttampuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	49	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HS Poika	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	266	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Chenkara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	58	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Pindimana	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	73	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Cheruvattoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	123	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Kuttilanji	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	509	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Kothamangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	111	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Panipra	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	411	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Mamalakandam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	60	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HWUPS Neriamangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	62	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HWUPS Thattekkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	112	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Thalacodu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	68	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Paimattam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	132	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt Tribal UPS Pinavoorkudy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	110	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		AGCM UPS Uppukandam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	70	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		PMSAPTMUPS Koovalloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	56	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Fathima Matha UPS Malippara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	365	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		FJBMUPS Malayinkeezhu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	602	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Thomas UPS Nadukani	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	26	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs LP and UPS Nellimattam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	270	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Antonys UPS Njayappilly	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	28	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Athanickal UPS Pindimana	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	47	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Georges UPS Pooyamkutty	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	77	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		NSS UPS Thrikkariyoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	124	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Panchayath UP Nellikuzhy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	171	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Karingazha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	33	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Cheruvattoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	142	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Kadavoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	132	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Puthuppady	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	44	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Venduvazhy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	276	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Punnekkadu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	24	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Kuttiamchal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	112	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPGS Kothamangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	51	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Kozhippilly	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	89	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Manimaruthumchal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	25	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Kottappady North	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	388	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Kottappady South	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	38	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Maramangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	51	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Kuttampuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	47	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Mavudy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	47	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Pothanicad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	104	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Palamattam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	21	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Thrikkariyoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	94	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Elangavam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	128	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Varappetty	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	100	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys LPS Inchathotty	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	18	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Jeromes LPS Njarakkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	68	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Georges LPS Kadavoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	17	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Our Lady of Mount Carmel LPS Kavalangad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	133	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Mar Stephens LPS Keerampara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	112	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Mar Thoma LPS Keerampara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	43	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		LPS Koovalloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	64	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Sacred Heart LPS Ramallur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	560	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		LPS Muttathupara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	47	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Mar Thoma LPS Panipra	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	31	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Sankar Memorial LPS Mamalakandam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	62	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		LPS Valachira	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	93	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Thomas LPS Nadukani	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	49	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		LPS Elampra	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	337	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Johns LPS Nellimattam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	93	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys LPS Neendapara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	132	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Little Flower LPS Oonnukal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	398	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs LPS Paingottoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	340	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Seethi Sahib Memorial LPS Kodamunda	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	163	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Muslim LPS Myloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	922	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys LPS Plamudy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	12	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Mar Thoma LPS Pothanicad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	51	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Fathima LPS Karakunnam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	346	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Antonys LPS Inchoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	68	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Josephine LPS Vettampara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	24	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kothamangalam Municipal LPS Valiapara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	23	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MGLC Thalavachapara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	8	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MGLC Kunjippara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	11	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MGLC Anandankudy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	9	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MGLC Elamblassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	10	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MGLC Anchukudy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	15	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MGLC Mednappara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	0	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		DAYA Buds Special School Nellikuzhy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	59	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		BUDS SPECIAL SCHOOL KOOVALLOOR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	59	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Swanthanam Special school Kothamangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	87	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		IMHS Kaloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	187	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SMHS Nagapuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	54	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SAHSS Kalloorkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	165	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		INFANT JESUS HSS VAZHAKULAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	106	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Vimala Matha H S S Kadalikad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	504	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Little Teresa s High School Vazhakulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	320	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SACRED HEART H S AYAVANA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	271	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Sebastian HS Anicad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	494	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St George s T T I Vazhakulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	16	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Karimattom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	33	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Maniyanthram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	56	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS NEERAMPUZHA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	104	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Kavana	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	32	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Kalampoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	38	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Little Teresa s LPS Vazhakulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	276	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		STLPS Mudappanoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	16	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SHLPS Ayavana	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	113	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ST ANDREWS LP SCHOOL KADALIKAD	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	339	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SALPS Anicad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	252	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S P L PS MADAKKATHANAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	7	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S R L P S THEKKUMMALA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	14	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ST THOMAS L P S NADUKKARA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	32	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SALPS Kalloorkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	99	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		NSSLPS Kappu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	118	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		LFLPS Thazhuvamkunnu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	42	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		PUPS MARUTHOOR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	76	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		PUPS Vellaramkallu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	33	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SNUPS Ayavana	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	91	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Johns UPS Kaloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	360	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SMUPS Randar	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	22	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GTHS Ayavana	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	19	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Little Flower HS Vadakara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	287	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Johns Syrian HSS Vadakara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	174	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		High School Koothattukulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	86	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SPHS Mutholapuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	180	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Peters HSS Elanji	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	260	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt VHSS East Marady	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	34	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt VHSS Thirumarady	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	153	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Athanickal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	110	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt Model HSS Palakuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	86	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Alapuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	16	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Elanji	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	32	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Edayar	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	52	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Kakkoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	17	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Kurukkunnapuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	22	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPGS Koothattukulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	26	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Mannathoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	24	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Vadakara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	26	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Peters LPS Elanji	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	100	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Pauls LPS Mutholapuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	80	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Georges LPS Mutholapuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	8	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys LPS Marika	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	68	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Little Flower LPS Vadakara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	230	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		LittleFlower LPS Meenkunnam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	30	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Aroor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	54	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Koothattukulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	801	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Uppukandam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	59	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS South Marady	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	107	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Peters UPS Kozhippilly	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	76	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Xaviers UPS Kooru	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	27	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Jawahar UPS Edayar	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	45	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Vidyamandiram UPS Alapuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	34	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt Technical High School Elanji	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	47	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Paipra	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	191	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Mulavoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	188	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPBS Thrikkalathoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	100	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPGS Thrikkalathoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	28	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Milady Sherif Memorial LPS Mulavoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	575	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Augustines Girls HSS Muvattupuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	466	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SNDP HSS Muvattupuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	92	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt Model HSS Muvattupuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	8	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt East HS Muvattupuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	192	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		NSS HS Muvattupuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	5	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Tharbiyath Trust HSS and VHSS Kavunkara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	318	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		NSS High School Mannoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	37	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MRSV HS South Mazhuvannoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	43	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Ebenezer HS Veettoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	797	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys HSS Arakuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	43	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs GHS Arakuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	233	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HS Sivankunnu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	6	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GovtHS Pezhakkapilly	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	447	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Sebastians HS Memadangu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	12	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Johns HS Pulinthanam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	16	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Mar Stephens HS Valakom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	213	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Kadathy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	68	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Kayanad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	29	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Kunnackal West	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	32	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Mekkadampu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	44	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Mudavoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	79	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Valakom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	20	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt JBS Vazhappilly	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	110	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs LPS Arakuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	212	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kavunkara Muslim LPS Muvattupuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	558	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Little Flower LPS Muvattupuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	319	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Stephens LPS Parambenchery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	90	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MESLPS Punnamattom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	60	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SABTMLPS Randarkara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	231	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Mar Thoma LPS Valakom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	14	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Sebastians LPS Arikuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	34	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Sacred Heart LPS Perumballoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	13	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Kunnackal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	35	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt Town UPS Muvattupuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	85	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS North Marady	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	74	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Pandappilly	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	51	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Pulinthanam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	110	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Rackad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	94	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs UPS Peringazha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	50	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Georges U P S Thottakara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	34	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Kadathy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	57	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Emanuel UPS Kayanad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	20	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt TTI School Muvattupuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	27	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Nirmala Sadan for MR Muvattupuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	200	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		HS Ramamangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	240	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs HS Piravom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	165	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GHSS Maneed	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	87	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MKMHSS Piravom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	489	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Piravom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	33	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Namakuzhi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	22	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MTM HS Pampakuda	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	358	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Pampakuda	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	80	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Mamalassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	124	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Ooramana	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	78	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SPHS Veliyanad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	240	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Kalampoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	19	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Kizhumury	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	53	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Maneed	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	205	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Namakuzhy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	49	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Nechoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	20	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Ooramana East	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	44	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt New LPS Piramadom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	18	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Piravom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	18	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Ramamangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	24	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Panchayat LPS Edakkattuvayal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	10	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Azad Memorial LPS Ezhakkaranad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	78	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys LPS Ezhippuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	12	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		LPS Kaipattoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	78	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		LPS Kanaicode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	17	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		LPS Mangadappilly	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	90	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Antonys LPS Mulakkulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	23	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		LPS Parpacode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	22	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		CMSLPS Piravom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	33	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Josephs LPS Piravom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	217	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Pazhoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	16	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Ezhakkaranad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	48	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Kakkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	41	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Memmury	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	56	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Onakkoor South	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	155	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Onakkoor North	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	40	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Piramadom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	64	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Veliyanad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	78	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys UPS Anchelpetty	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	336	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		UPS Edakkattuvayal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	24	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Kalampoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	11	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Gregorius UPS Karoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	12	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		ERNAKULAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Sneha Bhavan School	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	87	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
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?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
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?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
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, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
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?	Yes. Committee members and teachers	
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, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
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?	Yes	
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	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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, School kitchen	
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?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
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.	Yes	
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/ Centre 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.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
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.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
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	Cooks	

	(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.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
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?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	